



The

Happy

Cookbook



-1974-

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The

Happy

Cookbook

Published by

HARRELLS CHRISTIAN ACADEMY

1974

HARRELLS CHRISTIAN ACADEMY

. . . is a delightful private school located in southeastern North Carolina in the town of Harrells. The recipes in this book were contributed and compiled by mothers of the academy students. It is their desire to add to your pleasure of good eating by sharing some of their favorite family recipes.

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MOTHER'S PLEASURE

A mother with a cookie jar
That empties fast . . . (a week is par)
Feels sometimes, when her back is aching,
As if she's almost always baking.

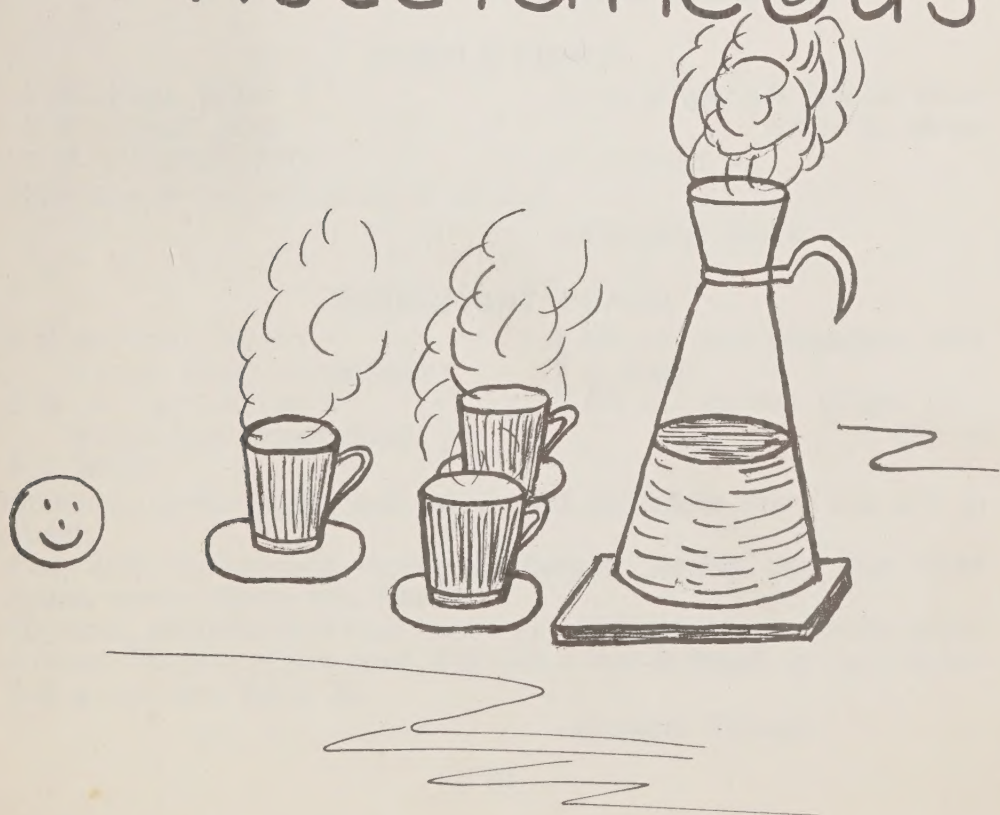
Forever she must measure, mix,
And pour, and scrape the pan that sticks;
But think how sad she'd feel, how beaten,
To have her cookies go uneaten!

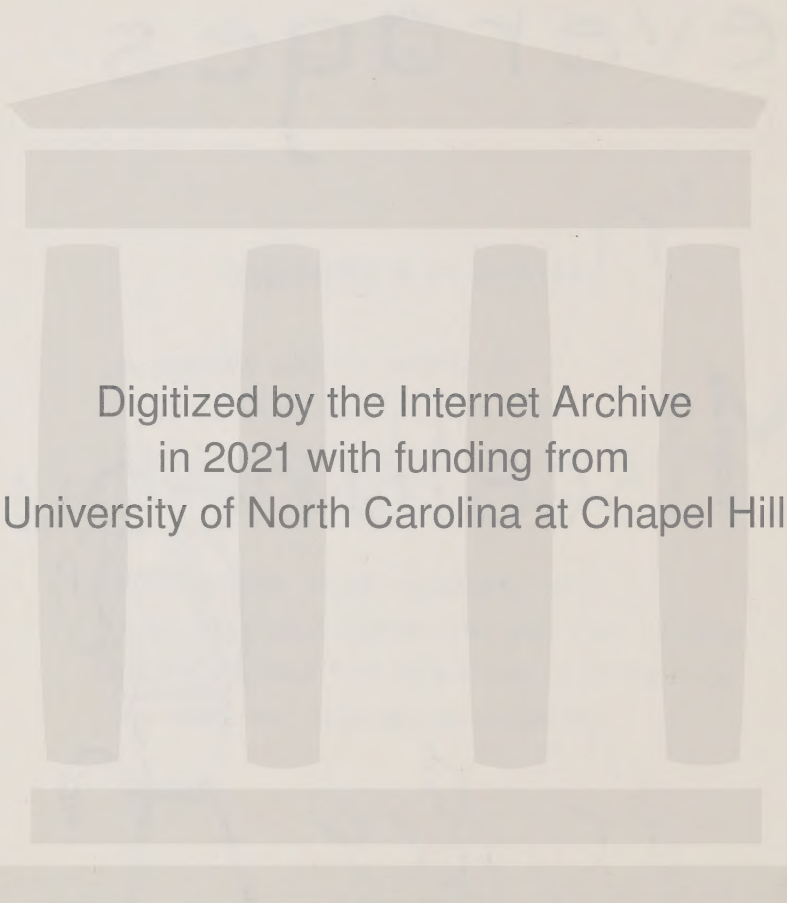
Section I

Beverages

'n

Miscellaneous





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FRUIT PUNCH FOR FIFTY

- | | |
|-----------------------|--------------------------|
| 1 c. lime juice | 2 c. sugar (or to taste) |
| 2 c. lemon juice | Few drops food color |
| 3 qt. pineapple juice | 2 qt. ginger ale |

Combine juices, sugar and coloring. Add ginger ale just before serving. Serve in punch bowl with large block of ice.

—Joyce Reeves

INSTANT SPICED TEA MIX

- | | |
|--|----------------------|
| 2 c. orange-flavored instant breakfast drink | ½ c. instant tea |
| 1 pkg. sweetened lemonade mix | 1 t. ground cloves |
| | 1 t. ground cinnamon |
| | 2 c. sugar |

Combine ingredients in large bowl and mix well. Spoon into jars and seal. To serve, add 2 t. to a cup of boiling water.

Yield: About 40 cups.

PARTY FRUIT PUNCH

- | | |
|---------------------------|----------------------------|
| 1 lg. can pineapple juice | 1 lg. can grapefruit juice |
| 1 lg. can orange juice | 1 pt. size Realemon |

Boil 14 c. water and stir in 7 c. sugar to make syrup. Let cool and mix with juices. Pour into containers and freeze. (You may add cake coloring of your choice to carry out your color scheme.)

4 bottles Gingerale

Add Gingerale to frozen juices. Serves 50.

—Anna Rae Murray

PURPLE PUNCH

- | | |
|-----------------------|--|
| 1 qt. grape juice | 1 qt. ginger ale (added when ready to serve) |
| 1 qt. orange juice | |
| 1 qt. pineapple juice | ½ c. sugar |

Slice one or two lemons up in mixture.

—Margaret Wells

THREE-FRUIT PUNCH

- | | |
|--|--|
| 2 (6 oz.) cans frozen orange juice concentrate | 1 (46 oz.) can pineapple juice |
| 2 (6 oz.) cans frozen lemon juice concentrate | 1 c. sugar |
| 6 c. water | 2 (12 oz.) bottles ginger ale, chilled |

Combine concentrates, add water and pineapple juice and stir in sugar.

Pour into wide-topped freezer containers, leaving one inch head space, cover tightly and freeze.

To serve, partially thaw fruit juice mixture at room temperature about 5 hours. Place in punch bowl. Stir with a fork to break up ice chunks. Add ginger ale. Yield: 25.

—Frances Pearson

AUNT LAURA ALCORN'S OMELET

- | | |
|--|--------------------------|
| 4 eggs | 1 t. salt |
| ½ c. milk or cream | ¼ t. pepper |
| 1 c. (½ lb.) creamed
cottage cheese | 1 T. butter or margarine |

Heat oven to 375°. Separate egg yolks and whites. Beat yolks with milk, cottage cheese, salt and pepper. Beat egg whites until they hold peak. Mix gently with yolk mixture. Melt butter in skillet. Pour in omelet and cook slowly on top of stove until underside is golden. Transfer to oven (350°) and bake 15-20 minutes or until golden on top. Serves 4.

—Laura Murphy

BROILED CRANBERRY PEARS

- 1 (29 oz.) can Bartlett Pear halves
- 1 c. whole cranberry sauce

Drain pears, reserving syrup for another use. Spoon cranberry sauce into centers of pear halves. Place under broiler until bubbly and heated through. Serves 6 to 8.

—Bettie Lois Lanier

HONEY DRESSING

- | | |
|------------------|---------------------|
| ⅔ c. sugar | ⅓ c. strained honey |
| 1 t. dry mustard | 5 T. vinegar |
| 1 t. paprika | 1 T. lemon juice |
| ¼ t. salt | 1 t. grated onion |
| ¾ t. celery seed | 1 c. salad oil |

Mix dry ingredients. Add honey, vinegar, lemon juice and onion. Pour oil into mixture very slowly, beating constantly with rotary beater. Serve with fresh fruit salads. Will keep indefinitely.

SWEET AND SOUR SAUCE

- | | |
|----------------|-----------------------------|
| 1 c. vinegar | 1 large can chunk pineapple |
| 1 c. water | 1 c. brown sugar |
| 2 T. oil | 3 T. ketchup |
| 3 T. soy sauce | |

Combine and bring to boil then simmer about one hour, stirring occasionally. Pour in blender (to mash pineapple). Return to boiler and bring to boil. This is better served hot, but is very good served cold with any kind of meat.

—Ghaynelle Garner

Section II

Breads



ANGEL BISCUITS

- | | |
|--------------------------------------|-------------------------------|
| 1 pkg. yeast | 1 t. salt |
| 1 T. baking powder | 1 t. soda |
| $\frac{3}{4}$ c. shortening (Crisco) | 3 T. warm water to melt yeast |
| $\frac{1}{4}$ c. sugar | 2 c. buttermilk |
| 5 c. plain flour | |

Sift dry ingredients. Add other ingredients and let stand 5 minutes. Put in air tight container in refrigerator. Bake in 400° - 425° oven for 15 minutes.

Note: Better if biscuits at room temperature before baking.

—Evelyn Vann

APRICOT PEANUT BREAD

- | | |
|-----------------------------------|--------------------------|
| $\frac{1}{4}$ c. apricot nectar | 3 t. baking powder |
| $\frac{1}{4}$ c. sugar | $\frac{1}{2}$ t. salt |
| 1 c. snipped dried apricots | $\frac{1}{2}$ c. milk |
| $\frac{1}{2}$ c. shredded coconut | 1 slightly beaten egg |
| 1 t. almond flavoring | 2 T. peanut oil |
| 2 c. sifted flour | 1 c. chopped peanuts |
| 1 c. sugar | $\frac{1}{2}$ c. raisins |

In a medium size saucepan combine 1 c. apricot nectar, sugar, apricots, raisins, coconut and almond flavoring. Bring to a boil on medium heat. Remove from heat; allow to cool. Sift together flour, sugar, baking powder and salt. Combine milk, egg, and oil. Add egg mixture and remaining $\frac{1}{4}$ c. apricot nectar to dry ingredients, beating until smooth. Fold in apricot-raisin mixture and the peanuts. Turn into greased and floured 9x5x3" loaf pan. Bake at 350° for 1½ hours or until loaf tests done. Cool in pan for 10 minutes. Turn onto rack to finish cooling. Use topping and garnish if desired.

Frosting

- | | |
|---------------------------|--------------------------------------|
| 1 lb. powdered sugar | $\frac{1}{2}$ c. butter or margarine |
| 1 8-oz. pkg. cream cheese | 1 t. vanilla |
- Sift powdered sugar. Cut in cream cheese and butter or margarine. Beat until smooth. Add vanilla. Frost cake. Sprinkle extra peanuts on top of cake.

BLUEBERRY MUFFINS

- | | |
|------------------------------------|------------------------|
| 1 egg | $\frac{1}{2}$ c. sugar |
| $\frac{1}{2}$ c. milk | 2 t. baking powder |
| $\frac{1}{4}$ c. melted shortening | $\frac{1}{2}$ t. salt |
| $1\frac{1}{2}$ c. flour (sifted) | 1 c. blueberries |

Beat egg slightly with fork. Stir in milk. Add sugar, shortening, baking powder, flour, and salt. Stir only until flour is moistened. Blend in carefully 1 c. well-drained fresh blueberries. Fill greased muffin cups $\frac{2}{3}$ full. Makes 12 medium muffins. Bake 20-25 minutes at 400°.

—Helen Bryant

MRS. CAISON'S ROLLS

¾ c. sugar	9 c. plain flour
1 c. Crisco	1 yeast cake
1 qt. sweet milk	1 heaping t. baking powder
1 T. salt	¼ t. baking soda

Bring sugar, Crisco and sweet milk almost to a boil, then cool to luke warm. Sift 4 c. plain flour twice, add yeast cake. Add to above and mix well. Set aside to rise for 2 hours. To the remaining flour, add baking powder, soda and salt. Then sift these ingredients together twice. Mix both of the above well and refrigerate. Two hours before cooking, remove from refrigerator, roll out, using biscuit cutter, and brush rolls with butter. Let rise 2 hours before cooking. Bake at 450° until brown.

—Betty Best

CORN BREAD

2 c. corn meal	2 eggs
¼ t. soda	2 c. buttermilk
1 t. salt	2 T. Mazola oil
2 t. baking powder	

Sift dry ingredients together. Add eggs to milk and stir into dry ingredients. Add oil and pour into greased pan about 8" square and bake at 425° about 30 minutes. (Add a little sugar to batter.)

—Mayme Moore

CORN BREAD BAKED

1 c. meal	½ t. salt
½ c. plain flour	½ t. sugar
1 egg	1 T. bacon grease
½ t. baking powder	

Add enough milk to make creamy mixture. Cook ½ hour at 350°.

—Margaret Wells

CORN DRESSING

8 slices of bread (torn into small pieces)	1 small onion (chopped)
1 can creamed corn	1 egg
	1 stick of margarine

Mix all together. Put in baking dish. Bake for 30 minutes at 350°.

—Inez Pearson

MAYONNAISE BISCUITS

2 c. self-rising flour
½ c. sweet milk

2 heaping T. mayonnaise

Mix, roll and bake at 400° until brown.

—Maxine Kelly

PUMPKIN BREAD

3 c. sugar
1 c. oil
4 eggs, beaten
2 c. pumpkin (cooked) or
1 can pumpkin
3½ c. flour

1¼ t. salt
½ t. baking powder
2 t. soda
1 t. each cloves, nutmeg,
allspice, cinnamon

Mix sugar, oil, eggs and pumpkin together. Sift dry ingredients together and add to first mixture. Grease loaf pans. Bake at 325° for approximately 1 hour. Test with a toothpick until it comes clean. Makes 3 loaves in 9"x5"x3" pan. Good for Thanksgiving and Christmas.

—Janice Butler

SAFARI DONUTS

Your favorite canned biscuits
Cooking oil

Powdered sugar

Cut holes in biscuits like donuts. Heat oil to 375°. Fry in ½" of oil. Turn once. Toss donuts in powdered sugar in brown paper bags. Fry holes, too.

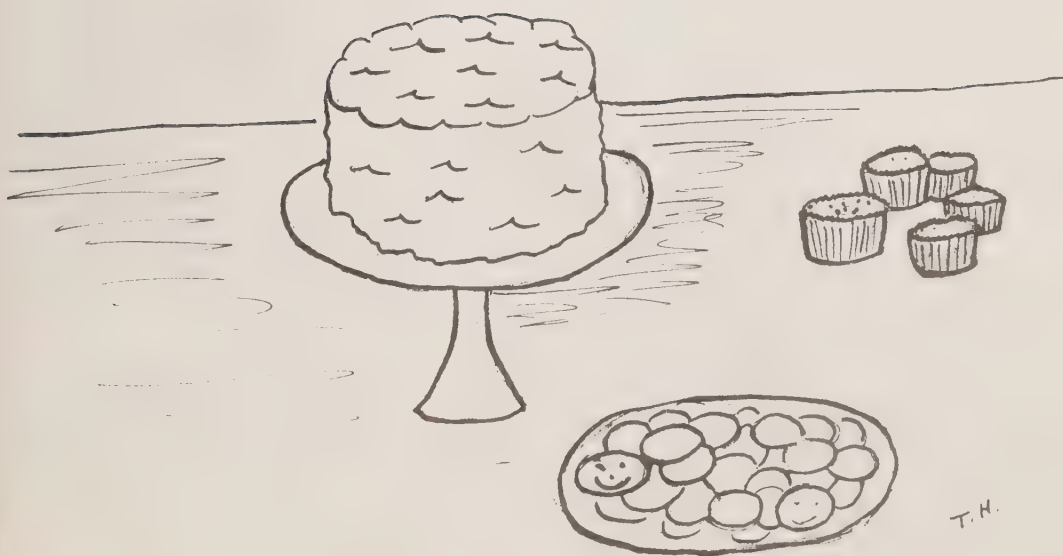
—Ann Turlington

Section III

Cakes

'n

Cookies



T.H.

A GOOD BASIC LAYER CAKE

2 c. sugar	2 $\frac{2}{3}$ c. cake flour
1 c. butter	$\frac{1}{2}$ t. salt
4 eggs	1 c. milk
1 $\frac{1}{2}$ t. vanilla flavoring	2 t. baking powder

Cream butter and sugar real well; add the whole eggs. Sift the flour with the baking powder and salt and add alternately with milk to mixture. Add vanilla. Bake in 350° oven for 25 or 30 minutes. Makes three (3) layers.

—Mrs. H. M. Cashwell, Jr.

APPLE CAKE

1 $\frac{1}{4}$ c. cooking oil	3 c. diced apples
2 c. sugar	1 c. chopped nuts
3 eggs	1 t. vanilla
3 c. plain flour	$\frac{1}{2}$ c. milk
1 t. soda	

Mix together all ingredients and bake for 1 hour at 350°.

Icing

1 stick margarine	$\frac{1}{2}$ c. milk
1 c. sugar	

Boil together, let cool, then add 2 c. sifted powdered sugar and 1 t. vanilla. Spread on top of cooled cake.

—Mrs. Ellis McKeel

APPLE CAKE

3 c. unsifted plain flour	3 eggs
1 t. baking soda	2 t. vanilla
1 t. salt	2 c. chopped apples
1 $\frac{1}{2}$ c. corn oil	1 c. pecans
2 c. granulated sugar	

Mix flour mixture (flour, salt, baking soda), put aside. Beat in a mixer the following: oil, sugar, eggs, vanilla. Put in flour mixture then apples and nuts. Bake 1 hour and 20 minutes at 325°.

Glaze

$\frac{1}{2}$ c. margarine	2 t. milk
$\frac{1}{2}$ c. brown sugar	

Bring to boil and boil for 2 min. Pour over cake that has cooled for 30 min.

—Mrs. David Fussell
similar recipe by
Margaret Wells

FRESH APPLE CAKE

- | | |
|--------------------------|-----------------------|
| 1 c. cooking oil | 1 t. soda |
| 2 c. sugar | 2 t. vanilla |
| 3 c. flour (self rising) | $\frac{1}{2}$ t. salt |
| 2 eggs | 3 c. chopped apples |
| 1 c. chopped nuts | |

Combine oil and sugar, add well beaten eggs and vanilla. Sift together flour, salt and soda. Add dry ingredients to first mixture. Stir in apples and nuts, combine thoroughly, bake in greased pan at 300 degrees until done. About one or one and $\frac{1}{2}$ hours.

Carmel Glaze

- | | |
|--|----------------------------------|
| 1 c. brown sugar | 1 t. vanilla |
| $\frac{1}{2}$ c. margarine (or butter) | $\frac{1}{4}$ c. evaporated milk |

Put sugar and butter in double boiler and melt, blend well, add evaporated milk and bring to full boil. Cool, add vanilla and spread on cake.

—Mrs. Gertrude Deese
Mrs. Betsy Williams

APPLE NUT CAKE

- | | |
|------------------------------|---------------------|
| 1 c. sugar | 3 c. diced apples |
| $1\frac{1}{2}$ c. Wesson Oil | 1 c. chopped pecans |
| 3 eggs | 1 t. soda |
| Blend above ingredients | 1 t. vanilla |
| and add: | 1 t. salt |
| 3 c. sifted plain flour | |

Bake in tube pan at 325° for $1\frac{1}{2}$ hours.

—Mrs. William W.
(Beth) Richards

BAKED DATE-NUT TORTE

- | | |
|--|---------------------------------|
| 1 c. sugar | 1 c. fine graham cracker crumbs |
| 3 well beaten eggs | 1 c. chopped pitted dates |
| $\frac{1}{4}$ c. sifted enriched flour | 1 c. broken walnuts or pecans |
| 1 t. baking powder | |
| $\frac{1}{4}$ t. salt | |

Gradually add sugar to the well-beaten eggs, beating till thick and light. Sift together flour, baking powder and salt; fold into the egg mixture. Fold in the graham cracker crumbs, dates and nuts. Turn into a greased 8x8x2" pan and bake at 350° 45-50 min. (If a 9" sq. x 2" pan is used, reduce cooking time.) Cut in squares and serve with whipped cream.

—Frances Pearson

BANANA SPLIT CAKE

2 c. crushed graham crackers
1 stick of margarine

Combine and form crust in
pyrex dish (9"x13").

Chill in refrigerator.

Mix: 3 c. confectioners sugar

1 8 oz. softened cream
cheese

1 whole egg

Spread this mixture over
graham cracker crust.

Add the following in layers:

5 or 6 good bananas sliced lengthwise (Use Fresh Fruit on bananas)

1 can med. crushed (drained) pineapple

1 large size cool whip

½ c. crushed pecans sprinkled over cool whip

Dot with maraschino cherries. Serves 18 - 24.

—Mrs. J. M. (Janice) Butler

BLUEBERRY CAKE

1 pt. blueberries

3 eggs

1 c. corn oil

2 c. sugar

½ c. apple sauce

3 c. plain flour

1 t. soda

1 t. salt

2 t. vanilla

1 t. cinnamon

Mix eggs, corn oil and sugar. Add flour, soda, salt, applesauce, vanilla and cinnamon. Add blueberries. Pour in pan (oblong) and bake about 1 hour at 350°.

—Mrs. Ellis McKeel

BUTTERMILK WHITE CAKE

¾ c. vegetable shortening

2¼ c. sugar

8 egg whites

3 cups all-purpose flour

¼ t. salt

¾ t. cream of tartar

¾ c. buttermilk

1 t. vanilla

3/8 t. soda

2 T. warm water

Cream shortening and sugar. Add egg whites (unbeaten) alternately with flour, salt, and cream of tartar which have been sifted together. Add all of buttermilk at one time before adding last portion of dry ingredients. Stir in vanilla and beat well. Dissolve soda in warm water and add last; stir well. Bake in three oiled 8-inch layer cake pans at 350° from 20 to 25 minutes or until cake pulls away from sides of pan. This cake can also be baked in a large tube pan (about 1 hour) or a 9x13 inch pan (about 40 to 45 minutes). Frost, if desired.

CHERRY PINEAPPLE DUMP

1 large can crushed
pineapple (drained)
1 large can cherry pie
filling

1 box white cake mix
1½ sticks margarine
1 c. broken pecans

Pour can of crushed pineapple into oblong cake pan and spread evenly. Spread cherry filling and pour dry cake mix over fruit. Pour melted margarine over cake mix. Bake 30 minutes at 350°. Remove from oven and add 1 c. chopped pecans.

—Charlotte Lanier

CHEWY CAKE

1 stick butter or margarine
2 c. brown sugar
2 eggs

2 c. self-rising flour
1 c. chopped nuts

Melt sugar and margarine. Add one egg at a time. Add flour and nuts. Bake in sheet cake 15 minutes at 375°.

—Anna Rae Murray

CHOCOLATE CAKE

1 stick margarine
1 c. sugar
4 eggs
1 c. flour

1 t. baking powder
Pinch of salt
1 can chocolate syrup (large)
1 t. vanilla

Cream together margarine and sugar; add eggs. Sift flour, salt, and baking powder together; add alternately with chocolate syrup to creamed mixture. Pour into square pan and bake at 350° for 30 min.

Icing

1 stick margarine
1 c. sugar

½ small can evaporated milk
½ c. chocolate morsels

Bring margarine, sugar and milk to boil; boil 3 minutes. Turn off burner; add chocolate morsels. Pour hot icing over cake.

CHOCOLATE CAKE

- | | |
|------------------------|-----------------|
| 2 c. sugar | ½ c. buttermilk |
| 2 c. self-rising flour | 2 eggs |
| 1 stick margarine | ½ t. cinnamon |
| ½ c. oil | 1 t. soda |
| 4 T. cocoa | 1 t. vanilla |
| 1 c. water | |

Sift sugar and flour together. Mix cocoa, oil and water. Bring to boil, pour over flour and sugar, mix and heat. Mix other ingredients together and blend with first mixture. Pour in greased and floured pan, 15½x10x1. Bake for 25 minutes at 400 degrees.

Chocolate Icing

- | | |
|-------------------|----------------|
| 1 t. vanilla | 4 T. cocoa |
| 1 stick margarine | 6 T. milk |
| ½ c. nuts | 1 box 4x sugar |

Start icing 5 minutes before cake is done. Bring everything to boil except sugar. After it comes to a boil pour in the sugar. Pour over hot cake.

—Charlotte Lanier

VARIATION:

Use 3½ T. cocoa insted of 4 T.

—Kathleen Pridgeon

CHOCOLATE MARSHMALLOW CAKE

- | | |
|----------------------------|-------------------------|
| 1½ sticks margarine | Add: |
| 1½ c. sugar | 1½ c. self-rising flour |
| 3 T. cocoa | 1½ c. nuts |
| 3 eggs (add one at a time) | 1 t. vanilla |
| Cream above ingredients. | |

Bake in a 13" x 9" x 2" pan at 325° for 40 minutes. Remove from oven and immediately spread 1 - 6 oz. package of miniature marshmallows on hot cake.

Icing

- | | |
|---------------------------|--------------|
| 4 T. margarine (melted) | 4 T. cocoa |
| 1 box confectioners sugar | 1 t. vanilla |

Cool cake before cutting.

—Mickey Johnson

CRANBERRY CHRISTMAS CAKE

- | | |
|------------------------|------------------------------|
| 2¼ c. flour | 1 c. nuts |
| 1 t. salt | 1 c. whole fresh cranberries |
| 1 t. soda | 2 eggs, well beaten |
| 1 t. baking powder | 1 c. buttermilk |
| 1¼ c. white sugar | ¾ c. vegetable oil |
| ¾ c. light brown sugar | 2 oranges—grated rind only |
| 1 c. dates (cut-up) | |

Cranberry Christmas Cake (continued)

Sift flour, salt, soda and baking power twice. Stir cranberries in part of flour and mix with sugar and nuts. Add buttermilk, oil and eggs to dry ingredients. Fold in nut mixture. Add grated orange rind last. Mix well and bake in greased tube pan at 325 degrees for 1 hour. Put pan of water in oven while baking. Let cool in pan for 5 minutes. This freezes well and is better if allowed to blend for a few days.

—Mrs. Jack P. Wells

FRUIT COCKTAIL CAKE

- | | |
|---------------------------|-------------------------|
| 1½ c. flour | ½ t. salt |
| 1 c. sugar | 1 stick margarine |
| 1 egg | 1 #2 can fruit cocktail |
| 1 can angel flake coconut | 1 c. light brown sugar |
| 1 t. soda | 1 c. chopped nuts |

Sift flour, sugar, soda, salt and set aside. Beat egg, add melted margarine and fruit cocktail with juice; add flour mixture, blend. Pour into 11 x 13" greased pan. Mix brown sugar, nuts and coconut. Spread on top. Bake 45 minutes in 350 degree oven.

GRAHAM CRACKER CAKE

- | | |
|------------------------------|--------------------|
| 1 pkg. graham cracker crumbs | 1 c. milk |
| 2 c. sugar | 1 c. ground pecans |
| 4 eggs | 1 t. vanilla |
| 2 sticks margarine | 1 c. coconut |
| 1 t. baking powder | |

Cream margarine, sugar and baking powder. Add eggs one at a time. Add crumbs, milk and coconut. Add vanilla and nuts. Makes three layers. Bake 300 degrees for 40 minutes. FILLING:

- | | |
|------------|----------------------------|
| 1 c. sugar | 1 #303 can crush pineapple |
| 4 t. flour | |

Cook filling until slightly thickened, cook and spread between layers.

—Crystal Johnson

ITALIAN CREAM CAKE

- | | |
|-------------------|---------------------------------|
| 1 stick margarine | 1 c. buttermilk |
| ½ c. margarine | 1 t. vanilla extract |
| 2 c. sugar | 1 small can angel flake coconut |
| 5 egg yolks | |
| 2 c. flour | 1 c. chopped nuts |
| 1 t. soda | 5 egg whites, stiffly beaten |

Cream margarine and shortening; add sugar and beat until mixture is smooth. Add egg yolks and beat well. Combine flour and soda and add to creamed mixture alternately with buttermilk. Stir in vanilla. Add coconut and chopped nuts. Fold in stiffly beaten egg whites. Pour batter into three greased and floured 8 inch cake pans. Bake at 350 degrees f. for 25 minutes or until cake tests done; cool. Frost with Cream Cheese Frosting.

CREAM CHEESE FROSTING

1 (8 oz.) pkg. cream cheese,
softened
½ stick margarine

1 box powdered sugar
1 t. vanilla extract
chopped pecans

Beat cream cheese and margarine until smooth; add sugar and mix well. Add vanilla and beat until smooth. Spread between layers and on top and sides of cake. Sprinkle top with pecans.

Yield: Enough for three 8 inch layers.

—Joan Sutton

JAPANESE FRUIT CAKE

2 c. sugar
5 eggs
1 c. butter

3 c. flour
2 t. baking powder

Mix well and divide in half, into one half put:

1 t. cinnamon
1 t. spices
1 c. nuts

1 t. cloves
1 c. raisins

Bake in separate pans at 350 degrees until done.

Filling

Juice & grated rind of 2 lemons
1 c. boiling water
2 T. cornstarch

2 c. sugar
1 can grated coconut

Mix and cook until clear, stirring constantly. Put together alternate layers.

—Mrs. Wilbur Peterson

LEMON CAKE

1 Duncan Hines Lemon
Supreme
½ c. sugar

1 c. apricot nectar
¾ c. Crisco Oil
4 eggs

Beat after each mixture. Grease tube pan. Bake 310°, 1 hour.

Icing

1 c. powdered sugar
Pour over cake.

Grated rind & juice of 1 lemon

—Barbara Carr

LUSCIOUS CHEESE CAKE

Crust:

1½ c. graham cracker crumbs
⅓ c. melted margarine

1 T. sugar

Filling:

1 lb. creamed cottage cheese
1½ c. sugar
Juice of one lemon
3 T. cornstarch
¼ lb. melted margarine (cool)

1 lb. Philadelphia Cream
Cheese
4 eggs (beaten)
1 t. vanilla
3 t. plain flour
1 pt. sour cream

Luscious Cheese Cake (continued)

FOR CRUST: Combine ingredients — press into 9 to 10" spring form pan with removable sides — press around sides, too.

FOR FILLING: Cream cottage cheese and cream cheese until smooth: add remaining ingredients and beat until light and fluffy. Pour into pan. Bake at 325° for 1 hour, 25 minutes. Turn off heat and let cake stand in oven for 2 hours. Remove from oven, let cool in pan. Then chill.

—Ann Turlington

MAPLE WALNUT CAKE

- | | |
|------------------|---------------------------|
| 2 sticks butter | 3½ c. flour and 1 t. salt |
| ½ c. Crisco | 1 t. soda |
| 3 c. brown sugar | 1½ t. vanilla |
| 6 eggs | 1 c. buttermilk |
| 1 c. walnuts | |

Cream shortening and sugar, add flavoring, add eggs one at a time. Beat after each. Add milk and flour alternately. Bake at 325° for 1 hour and 30 minutes.

Icing

- | | |
|----------------------|----------------------|
| 1 lb. powdered sugar | ¼ t. salt |
| 1 c. Crisco | 1 t. maple flavoring |
| ½ c. boiling water | 2 T. instant coffee |

MORAVIAN SUGAR CAKE

- | | |
|----------------------|------------------|
| ½ c. mashed potatoes | ½ c. sugar |
| ¾ c. potato water | 2 eggs |
| ½ c. Crisco | 2 pkgs. yeast |
| ½ t. salt | 4 scant c. flour |

In large bowl add sugar and shortening to hot mashed potatoes, add beaten eggs. Dissolve yeast in lukewarm potato water and add flour and salt. Let rise in covered bowl until doubled. Put into greased pans ½" thick, let rise one hour — use four pans 11x7x2" — indent with fingers and fill holes with butter, sprinkle generously with brown sugar and cinnamon. Bake at 350° about 20 minutes.

—Ann Turlington

PIG-PICKING CAKE

- | | |
|-----------------------|-----------------------------|
| 1 box Butter Cake Mix | 11 oz. can mandarin oranges |
| ½ c. oil | and juice |
| 4 eggs | |

Beat first three ingredients; fold in oranges and juice. Bake in 3 layers, 325° for 15-20 minutes.

Icing

- 1 3-oz. pkg. vanilla instant pudding
9 oz. carton Cool Whip
1 large can crushed pineapple and juice
Add vanilla pudding to other ingredients and spread. Refrigerate.

—Rachel Barwick

BUTTER MILK POUND CAKE

- | | |
|------------------------------|--------------------------|
| 1 c. butter or margarine | 4 c. flour (all purpose) |
| 3 c. sugar | $\frac{1}{4}$ t. soda |
| 5 eggs (at room temperature) | 1 T. water |
| 1 c. buttermilk | 2 t. vanilla |

Using mixer, beat butter until fluffy, add sugar gradually, beating constantly. Then beat some more. Add eggs, one at a time beating well after each addition. Dissolve soda in water and add to one-half cup of buttermilk. Add one cup flour alternately with milk and soda mix, beating well. Add remaining flour and milk alternately. Blend well while adding the vanilla. Mix well and pour into a ten-inch tube pan and stick spatula every half-inch vertically in batter. Bake one and one-half hours at 325°. Grease only bottom of pan. Cool in pan on rack.

CARAMEL NUT POUND CAKE

- | | |
|-----------------------------|------------------------------------|
| $\frac{1}{2}$ lb. butter | $\frac{1}{2}$ t. baking powder |
| $\frac{1}{2}$ c. shortening | 1 c. sweet milk or evaporated milk |
| 1 box light brown sugar | 1 T. vanilla |
| 1 c. granulated sugar | 1 c. chopped pecans or |
| 5 large eggs | chopped black walnuts |
| 3 c. flour | |
| $\frac{1}{2}$ t. salt | |

Cream butter, shortening and brown sugar, a little at a time. Beat well, add granulated sugar. Beat until light and fluffy. Add eggs, one at a time, beating well after each. Beat three minutes. Sift together dry ingredients, add alternately with milk. Add vanilla and nuts. Bake in tube pan for 1½ hours at 325°.

CHOCOLATE POUND CAKE

- | | |
|--------------------------------|-----------------------|
| 3 sticks oleo or butter (soft) | $\frac{1}{2}$ t. salt |
| 3 c. sugar | 5 eggs |
| 3 c. plain flour | 1 c. milk |
| $\frac{1}{2}$ t. baking powder | 4 T. cocoa |

Bake at 325° for 80 minutes.

—Evelyn Ledwell

MRS. NASH JOHNSON'S CHOCOLATE POUND CAKE

- | | |
|--------------------------------|-----------------------|
| $\frac{1}{2}$ lb. butter | 3 c. cake flour |
| $\frac{1}{2}$ c. Crisco | $\frac{1}{2}$ t. salt |
| 3 c. sugar | 4 T. cocoa |
| 5 eggs | 1 c. sweet milk |
| $\frac{1}{2}$ t. baking powder | 1 t. vanilla |

Cream butter and Crisco, then add sugar and eggs at the same time. Sift flour, cocoa, salt, and baking powder together; then add to mixture. Slowly add milk and flavoring to mixture. Bake at 300° for 1 hour, 20 minutes.

Mrs. Nash Johnson's Chocolate Pound Cake (continued)

Frosting

- | | |
|-------------------------------|-----------------|
| 1 box powdered sugar | 4 T. cocoa |
| 5 T. soft butter or margarine | 5 T. sweet milk |

Mix all together real well and spread on cake.

—Mrs. Nash Johnson, Sr.

This is the recipe that won Mrs. Johnson a prize at the Poultry Convention.

OLD FASHIONED POUND CAKE

- | | |
|--|----------------------|
| 2 sticks butter (Miracle Whip Margarine) | 3 c. plain flour |
| 1/2 c. Crisco | 1 t. baking powder |
| 3 c. sugar | 1 c. milk |
| 5 eggs | 1 t. vanilla |
| | 1 t. lemon flavoring |

Cream butter and Crisco til light and fluffy; add sugar gradually. Then add eggs one at a time and beat good after each egg. Sift flour and baking powder together. Add flour and milk alternately beginning and ending with flour. Add flavoring. Put in greased and floured tube pan. Bake at 325° for 1 hour and 15 minutes.

—Mrs. R. D. Canady
Mrs. H. Hall
Mrs. Harry Hoover

Variation: 2/3 c. milk, omit lemon, do not over beat, start in cold oven.

—Mrs. Nash Johnson

NEVER FAIL POUND CAKE

- | | |
|----------------------------|----------------------|
| 5 c. sugar | 5 eggs |
| 3 c. cake flour | 1 T. vanilla |
| 2 sticks whipped margarine | 1 t. lemon flavoring |
| 1 stick butter | 1 c. milk |

Cream butter and margarine. Add sugar and blend well. Add half of flour and half of milk. Blend well. Add eggs one at a time. Add other half of milk and flour. Blend. Add vanilla and lemon flavoring. Blend. Place in COLD oven. Bake 1 1/2 hours at 325°. Do not open oven door.

—Lou Brinkley

POUND CAKE

- | | |
|------------------|----------------------------|
| 1/2 lb. butter | 1/4 t. baking powder |
| 8 T. Crisco | 1/2 t. salt |
| 1 c. milk | 1 t. lemon flavoring |
| 3 c. sugar | 1 t. vanilla flavoring |
| 3 c. plain flour | 4 large eggs (5, if small) |

Add dry ingredients and milk with (butter and Crisco already creamed); add flavorings, add one egg at a time, beating after each one. Pour batter into greased and floured pan. Bake at 325° for 1 1/2 hours.

CREAM CHEESE CAKE FROSTING

- | | |
|---|----------------------------|
| 1 8-oz. pkg. cream cheese
(softened) | 1 box powdered sugar |
| ½ stick oleo | 1 c. chopped pecans (fine) |

Add cheese, oleo, then sugar, vanilla and nuts. Blend well — if too dry, add a few drops of milk.

—Evelyn Ledwell

PRUNE CAKE

- | | |
|---|--|
| 1 c. oil | 1 t. soda |
| 1½ c. sugar | 1 c. buttermilk |
| 3 eggs | 1 7-oz. jar Junior baby food
(prunes) |
| 2 c. flour | 1 t. vanilla |
| 1 t. cinnamon, nutmeg, and
all-spice | 1 c. nuts |

Glaze

- | | |
|-----------------|--------------------------|
| 1 c. sugar | ½ t. soda |
| ½ c. buttermilk | ¼ c. butter or margarine |
| 1 T. corn syrup | ½ t. vanilla |

Mix sugar and oil; add eggs and prunes. Sift flour and dry ingredients; add to above mixture alternately with buttermilk. Add nuts. Bake in long, shallow, greased pan for 1 hour at 300°. Cook glaze for thirty minutes and pour over cake while still warm. Cut and serve in squares.

—Mrs. Jack P. Wells

PRUNE CAKE

- | | |
|---|-----------------|
| 3 eggs | 1 t. cinnamon |
| 1 c. Wesson Oil | ½ t. allspice |
| 1 c. uncooked prunes
(Jr. Jar baby prunes) | 1 t. vanilla |
| 2 c. sugar | 2 c. flour |
| 1 t. soda | 1 c. buttermilk |
| | 1 pinch of salt |

Mix all ingredients except prunes with mixer on medium speed. Add prunes and mix thoroughly. Pour into buttered floured shallow pan. Bake 45-50 minutes at 300°. While still warm make topping.

Topping For Prune Cake

- | | |
|-----------------|-------------------|
| ½ c. buttermilk | 2 t. corn syrup |
| 1 c. sugar | 1 stick margarine |
| ½ t. soda | ½ t. vanilla |

Mix, boil for 2 minutes. Then add vanilla. Spread on warm cake.

RUM CAKE

- | | |
|--|--|
| 1/2 c. chopped pecans | 1 3/4 oz. pkg. vanilla instant pudding mix |
| 1 18 1/2 oz. pkg. Duncan Hines Butter Recipe Golden Cake Mix | 1/2 c. water |
| 1/2 c. light rum | 1/2 c. all vegetable cooking oil |
| | 4 eggs |

Grease and flour a bundt pan or 10 x 4 tube pan. Crumble nuts in bottom of pan. In large mixing bowl put cake and pudding mixes. Add rum, water, oil and eggs. Mix for two minutes. Bake at 325 degrees for 50 to 60 minutes. Remove cake and pour on hot rum glaze. Don't be alarmed when the glaze seems to affect the cake's height, it is helping the cake settle. This cake is good served hot or cold, and it will keep for weeks without refrigeration.

Glaze

- | | |
|----------------|------------------|
| 1 c. sugar | 1/4 c. light rum |
| 1 stick butter | 1/4 c. water |
- Mix, boil 2-3 minutes.

SARAH'S PRUNE OR SPICE LOAF

- | | |
|---------------------------------|-----------------------------------|
| 1 c. vegetable oil | 1/2 c. nuts |
| 3 eggs | 1 t. pumpkin pie spice |
| 2 c. sugar | 1 t. cloves, nutmeg, and cinnamon |
| 2 c. self-rising flour | |
| 1 jar Junior baby food (Prunes) | |

Put in loaf pan and cook for one hour at 300°. (A little too much for one loaf. Make a few cup cakes or two thin loaves.) Cook cup cakes less time and if you make two thin loaves cook less than one hour. (Not much less.)

—Mrs. John C. Burns

SOUR CREAM COFFEE CAKE

- | | |
|--------------------|-----------------|
| 2 sticks margarine | Dash salt |
| 2 c. sugar | 1 c. sour cream |
| 2 eggs | 1 t. vanilla |
| 1 t. baking powder | |

Cream sugar and margarine... Add 1 egg at a time. Add sifted flour, baking powder and salt. Put teaspoon vanilla in sour cream and add to batter.

Filling

- | | |
|------------------|---------------|
| 4 T. brown sugar | 2 t. cinnamon |
| 1 c. nuts | |

Grease and flour pan. Pour 1/2 filling on bottom, then 1/2 batter, then rest of filling, then batter. Bake 1 hour and 10 minutes at 350°.

STRAWBERRY NUT CAKE

- | | |
|--------------------------------------|---------------------------------|
| 1 box Duncan Hines White
Cake Mix | $\frac{1}{2}$ c. milk
4 eggs |
| 1 box Strawberry Jello | 1 c. flake coconut |
| 1 c. Wesson Oil | 1 c. nuts |
| 1 c. frozen strawberries | |

Mix all ingredients and bake at 350 degrees in 3 layers for 25-30 minutes.

Icing

- | | |
|-------------------------------|--------------------------|
| 1 box powdered sugar | $\frac{1}{2}$ c. nuts |
| 1 stick butter | $\frac{1}{2}$ c. coconut |
| $\frac{1}{2}$ c. strawberries | |

Mix and spread between layers and on top of cake after it has cooled.

—Charlotte Lanier
Betty Newkirk
Mrs. Ellis McKeel

STRAWBERRY TRIFLE CAKE

- | | |
|---|---|
| 1 pkg. Betty Crocker yellow
or white cake mix | 1 can (18 oz.) Betty Crocker
vanilla pudding |
| 1 pkg. (16 oz.) frozen straw-
berry halves, thawed | 1 c. chilled whipping cream |
| | $\frac{1}{4}$ c. sugar |
| | $\frac{1}{4}$ c. toasted slivered almonds |

Bake cake in oblong pan (13 x 9 x 2") as directed on package. Cut cake crosswise in half. Reverse one half for another dessert. Cut remaining cake into 8 pieces; split each piece horizontally. Arrange half the pieces in 2 quart glass serving bowl, cutting pieces to fit bowl. Pour half the strawberries (with syrup) over cake; spread with 1 cup of the pudding. Repeat with remaining cake pieces; strawberries and pudding. Cover; chill at least 4 hours. In chilled bowl beat cream and sugar until stiff; spread over trifle. Sprinkle with almonds and if desired garnish with fresh strawberries. Spoon into dessert dishes. 8-10 servings.

—Melva Powell

Chocolate Cake Icing

- | | |
|----------------------------|-----------------------------------|
| 2 c. white sugar plus 2 T. | 1 small can of evaporated
milk |
| 1 stick margarine | |
| $\frac{1}{3}$ c. cocoa | |

Melt very slowly and stir constantly. Cook for 5 minutes. Cool and then spread.

—Mayme Moore

AGGRESSION COOKIES

- | | |
|--|----------------------|
| 3 c. brown sugar | 6 c. oatmeal (1 box) |
| 3 c. margarine or butter
(6 sticks) | 1 T. baking soda |
| | 3 c. plain flour |

Mix all together and form into balls the size of a marble. Mash the balls slightly with a fork that has been buttered and dipped into colored sugar. Bake on a ungreased cookie sheet at 350° for 10-12 minutes.

—Mrs. H. M. Cashwell, Jr.

BLOND COOKIES

- | | |
|------------------------|------------------------------------|
| 2 c. sifted flour | $\frac{2}{3}$ c. butter |
| 2 c. light brown sugar | $\frac{1}{2}$ pkg. chocolate drops |
| 2 eggs | 2 t. vanilla |
| 3 T. hot water | 1 c. nuts |

Beat eggs, add sugar and butter. Stir in flour gradually and add water. Stir in vanilla, nuts and chocolate drops. Bake in preheated 350° oven for 20-25 minutes.

—Norma Jones

BROWNIES

- | | |
|-------------------------|-------------------------|
| 6 T. corn oil margarine | $\frac{1}{2}$ c. flour |
| 7 T. cocoa | 1 t. vanilla |
| $1\frac{1}{4}$ c. sugar | $\frac{3}{4}$ c. pecans |
| 2 eggs | |

Melt margarine with cocoa. In the following order add sugar, slightly beated eggs, flour, vanilla, and chopped pecans. Bake in greased baking dish at 325° for 20 minutes.

—Carol Jordan

FROSTED BROWNIES

- | | |
|----------------------------|--|
| $\frac{1}{2}$ c. margarine | 1 1-lb. can Hershey's
chocolate syrup |
| 1 c. sugar | 1 c. flour |
| 4 eggs | $\frac{1}{2}$ c. nuts |

Cream shortening. Add sugar. Beat, add eggs. Blend in chocolate syrup, stir in flour and nuts. Bake in greased 11"x16" pan at 350° for 25 minutes or until done. Cool.

FROSTING:

- | | |
|-------------------------|------------------------|
| $1\frac{1}{3}$ c. sugar | 6 T. butter |
| 6 T. milk | 1 pkg. chocolate chips |

Combine sugar, milk, and butter. Boil 1 minute, **no longer**. Remove from heat and stir in chocolate chips. Stir until chips have completely melted. Spread on brownies and cool before cutting. Yields 24 large brownies.

—Lottie Burrows

MARSHMALLOW BROWNIES

- | | |
|------------------|-------------------|
| 1 c. cooking oil | 4 beaten eggs |
| 1¾ c. sugar | 3 t. vanilla |
| ⅓ c. cocoa | 1 c. chopped nuts |
| 1½ c. flour | |

Mix sugar and cocoa. Add oil, eggs and vanilla. Then add remaining ingredients. Put in flat pan and bake about 30 minutes. Take from oven and pour 1 bag miniature marshmallows over top. Return to oven and melt slightly. When cake has cooled, cover with mixture of: 1½ sticks melted margarine, 1 box powdered sugar, 1 c. cocoa, 1 t. vanilla, ½ c. evaporated milk and 1 c. chopped nuts.

—Catherine Devane

BUTTERSCOTCH COOKIES

- | | |
|------------------|----------------------|
| ½ c. butter | ½ t. cream of tartar |
| 1 c. brown sugar | ½ t. soda |
| 1 egg | 2 c. plain flour |
| ½ t. vanilla | ¼ t. salt |

Cream butter and sugar, add whole egg and beat well. Mix dry ingredients and sift together three times. Add to first mixture. Add vanilla. Shape into rolls and place in refrigerator over night. Slice thin and sprinkle top with chopped nuts. Bake at 350° until brown.

CARAMEL NUT BARS

- | | |
|------------------|--------------|
| ¼ c. Wesson oil | 1 c. flour |
| 1 c. brown sugar | 1 c. nuts |
| 1 egg | ½ t. vanilla |

Mix together oil and sugar. Add egg. Add rest. Spread in greased pan. Bake 12-15 minutes at 300°. Let cool. Cut into squares.

—Mrs. David Fussell

CHOCOLATE COVERED PEANUT BUTTER COOKIES

- | | |
|-----------------------------|----------------------------|
| 2 sticks margarine (melted) | ½ lb. vanilla wafer crumbs |
| 1 T. vanilla | 1 can coconut |
| 1 box powdered sugar | 1 c. chopped pecans |
| ½ c. crunchy peanut butter | |

Mix well. Shape like your finger and roll in the following mix: 1 cake parafin melted with one pack chocolate bits. Use a fork to roll the mixture and place on wax paper to harden.

COONOOKIES

In saucepan boil:

- ½ c. light corn syrup
¼ c. brown sugar
dash of salt

Add: 1 t. vanilla
1 c. peanut butter

Pour hot over:

- 2 c. rice krispies
1 c. crushed corn flakes
1 c. chocolate chips

Pour in a 9x9" pan. Cool and cut.

—Jean Turlington

CHOCOLATE PEANUT CHIPS

- | | |
|-------------------------------|--|
| 2 c. sifted all-purpose flour | 1 c. brown sugar, firmly packed |
| 1 t. baking soda | 2 eggs |
| 1 c. butter or margarine | 1 pkg. (6 oz.) semi-sweet chocolate pieces |
| 1 c. creamed peanut butter | |
| 1 c. granulated sugar | 1/2 c. unsalted peanuts |

Heat oven to 325°. Sift flour and baking soda together. Cream butter or margarine and peanut butter together until blended. Add sugars gradually, creaming thoroughly after each addition. Add eggs one at a time, beating well after each addition. Add sifted dry ingredients; mix well. Stir in chocolate pieces and peanuts. Chill dough. Drop rounded teaspoonfuls about 2" apart, onto lightly greased cookie sheet. Flatten each cookie slightly with back of spoon. Bake 10-12 minutes. Transfer to wire racks. Cool. Makes about 6 dozen.

DATE BALLS

- | | |
|-------------------|-----------------|
| 1 stick margarine | 1 chopped dates |
| 1 c. sugar | 1 egg |

Melt margarine. Add sugar and dates. Beat egg and add to the mixture. Cook 10 minutes on low heat stirring constantly. Take off stove and add 2 c. rice krispies, 1/2 c. chopped pecans and 1 t. vanilla. When cool enough roll into small balls and roll in coconut.

—Mrs. R. D. Canady

FORGOTTEN COOKIES

- | | |
|--------------|------------------------------|
| 2 egg whites | 1 t. vanilla |
| 1 c. sugar | 1 6-oz. pkg. chocolate chips |
| 1/4 t. salt | 1 c. chopped nuts |

Beat egg whites until stiff. Slowly add sugar and salt. Blend in vanilla, chips, and nuts. Drop by teaspoon on foil lined pans. Preheat oven 350°. Put pans in and turn oven off. Leave for 6 hours.

FRUIT CAKE COOKIES

- | | |
|-------------------------------|------------------|
| 1 pt. jar pineapple preserves | 3 T. milk |
| 1 lb. butter | 1 t. baking soda |
| 1 lb. dk. brown sugar | 1 t. vanilla |
| 4 1/2 c. self-rising flour | 3 eggs |

Mix well, the same as you would a cake. Add to mixture: 12 slices pineapple, 1 lb. cherries, 2 lbs. dates, 3 qts. (3-4 c.) pecans. Cut fine and mix with 2 c. plain flour. Cook about 15 minutes at 275°.

—Pearl West

MAPLE NUT BAR

- | | |
|-------------------|--------------------------|
| 1 c. sugar | 2/3 c. Mazola oil |
| 1 c. sifted flour | 1 c. nuts |
| 2 eggs | 1 1/2 t. maple flavoring |

Mix together with spoon & put in greased pan. Cook at 350° for 1 1/2 hrs.

—Joan Carr

NUTTY FINGERS

- | | |
|---------------------|--------------------------|
| 1 stick butter | ½ t. salt |
| 5 T. powdered sugar | 1 c. pecans chopped fine |
| 1 c. plain flour | |

Cream butter and sugar. Add flour and salt. Add nuts and shape into little fingers. Bake in slow oven 300° for 20 minutes. Roll in powdered sugar while warm.

—Frances Bostic

Variation: omit salt — instead, add 1 t. vanilla.

Cream butter or margarine and add powdered sugar and vanilla. Work in flour gradually. Add nuts. Make into rolled cookies about the size of little finger. Bake at 375° for 8-10 minutes or until lightly browned. When cool, roll in powdered sugar twice.

—Lottie Squires

OATMEAL COOKIES

- | | |
|----------------------------------|-------------------------------|
| ½ c. brown sugar (firmly packed) | 1 T. milk |
| ½ c. granulated sugar | 1 c. sifted all purpose flour |
| ½ c. shortening | ½ t. baking soda |
| 1 egg | ½ t. baking powder |
| 1 t. vanilla extract | ½ t. salt |
| | 1 c. uncooked oatmeal |

1. Heat oven to 350°. Grease cookie sheet.
2. Beat brown and granulated sugars, shortening, egg, vanilla and milk until smooth.
3. Sift flour, baking soda and powder and salt. Add all at once. Beat until smooth.
4. Add oatmeal. Mix well.
5. Drop from a teaspoon onto greased cookie sheet, 2" apart. Bake 12 minutes or until light brown. Yield: 3 doz. 2½" cookies.

—Mrs. Harry Hoover

OATMEAL ICEBOX COOKIES

- | | |
|--------------------|-------------------------|
| 1 c. Crisco | 1½ c. all purpose flour |
| 1 c. white sugar | 1 t. salt |
| 1 c. brown sugar | 1 t. soda |
| 2 well beaten eggs | 3 c. oatmeal |
| 1 t. vanilla | 1 c. nuts |

Cream sugar and Crisco. Add eggs and vanilla. Sift dry ingredients together and add to beaten mixture. Mix in nuts and oatmeal by hand. Form into rolls, wrap in wax paper and chill or freeze. Slice and bake in 350° oven for 10-12 minutes.

—Mrs. Jack P. Wells

PECAN DREAM COOKIES

- | | |
|--------------|----------------------|
| 4 T. sugar | 2 c. flour plus 2 T. |
| 1 c. butter | 2 c. chopped pecans |
| 2 t. vanilla | powdered sugar |

Cream sugar and butter, add vanilla, mix in flour and pecans. Roll in small balls, place in oven at 325°. Cool, roll in powdered sugar twice. Makes about 2 doz.

—Mrs. Kathleen Pridgen

PECAN PIE SQUARES

- | | |
|------------------------------------|------------------------------|
| 1 c. chopped pecans | 1½ c. Karo |
| 1 box Duncan Hines yellow cake mix | ½ c. light br. sugar, packed |
| 4 eggs | 1 t. vanilla |
| | 1 stick margarine |

Save out ⅔ cup cake mix. Put rest of cake mix in bowl with 1 egg and margarine at room temperature. Mix together. Press down in greased 13x9x2" pan. Make at 350° 15-20 minutes or until golden brown. Beat 3 eggs, syrup, brown sugar, vanilla and ⅔ c. cake mix at high speed for 2 minutes. Pour over crust and sprinkle with chopped pecans. Bake 25-30 minutes or until well set. Do not cut until cooled.

—Jean Turlington

PECAN TASSIES

Cheese Pastry

- | | |
|---------------------------|-------------------------------|
| 1 3-oz. pkg. cream cheese | 1 c. sifted all-purpose flour |
| ½ c. butter or margarine | |

Let cream cheese and butter soften at room temperature. Blend. Stir in flour. Chill one hour or longer. Shape in 2 doz. 1" balls. Place one ball in each tin of 1¾" muffin pan. Press pastry against bottom and sides.

Pecan Filling

- | | |
|-------------------------------|------------------------------|
| 1 egg | 1 t. vanilla |
| ¾ c. brown sugar | Dash of salt |
| 1 T. soft butter or margarine | ⅔ c. coarsely chopped pecans |

Beat together egg, brown sugar, 1 T. butter, vanilla, and salt until smooth. Divide ½ of pecans among pastry lined pans. Add egg mixture and top with remaining pecans. Bake in slow oven at 325° for 25 minutes or until filling is set. Cool and remove from pans.

—Jean Turlington

SEVEN LAYER COOKIES

- | | |
|------------------------------|---------------------------------|
| ½ stick butter | 1 6-oz. pkg. butterscotch chips |
| 1 c. graham cracker crumbs | 1 can sweetened condensed milk |
| 1 can flaked coconut | |
| 1 6-oz. pkg. chocolate chips | 1 c. chopped pecans |

Melt butter in 9"x12" baking pan. Add ingredients by layer in order listed. Bake at 325° about 30 minutes. Let cool in pan, then cut in squares.

SNOWBALLS

1 c. butter	1/2 t. nutmeg
1 1/4 c. sifted confectioners sugar	3/4 c. quick or old-fashioned oats, uncooked
1 1/2 c. sifted all-purpose flour	3/4 c. ground walnuts
1/4 t. salt	3/4 c. ground pecans
1/2 t. cinnamon	1 t. vanilla

Heat oven to 300°. Beat butter until creamy. Sift together 3/4 c. confectioners sugar, flour, salt, cinnamon and nutmeg. Gradually add to butter. Blend well. Stir in oats. Blend in vanilla and nutmeats. Mix well about 5 minutes. Shape into small balls. Place on ungreased cookie sheet. Bake in 300° oven about 25 minutes. Remove balls from cookie sheet. While still hot sprinkle with 1/2 remaining sugar. Cool. Sprinkle again.

Section IV

Candies



CANDIED FRUIT PEEL

Wash oranges, lemons or grapefruit. Remove peel in 2 sections. Cut each section into $\frac{1}{4}$ inch strips. Cover with cold water. Heat to boiling. Boil 10 minutes. Repeat 3 times. Drain. Divide peel into 3 portions. Prepare a heavy syrup using 2 cups sugar and 1 cup water. There should be sufficient syrup to cover the peel. Color 1 portion of syrup red, 1 portion green and leave 1 portion clear.

Add $\frac{1}{3}$ of peel to each portion of syrup.

Cook slowly until tender.

Allow to stand in syrup over night. Drain thoroughly. Roll in granulated sugar. Place on cake rack. Dry in very slow oven (250°) until surface is firm.

—Ruth Jimmie A. Jones

Caramel Icing

$\frac{1}{2}$ c. butter

1 c. brown sugar

$\frac{1}{4}$ c. milk

$1\frac{3}{4}$ -2 c. sifted confectioners

sugar

Melt butter. Add brown sugar. Boil 2 minutes over low heat. Add milk, bring to boil. Remove from heat. Cool. Add confectioners sugar, beating well. Ice cake and decorate with pecan halves, if desired.

—Laura Murphy

FESTIVE FUDGE

1. Mix in a heavy 2 qt. saucepan 2 c. sugar, $\frac{2}{3}$ c. Pet evaporated skimmed milk, 12 regular marshmallows, $\frac{1}{2}$ c. butter or margarine and few grains salt.
2. Cook, stirring constantly, over medium heat to a boil. (Mixture will be bubbling all over top). Boil and stir 5 minutes more. Take off heat.
3. Stir in until completely melted 6-oz. pkg. (1 cup) semi-sweet chocolate pieces. Stir in 1 c. cut-up nuts and 1 t. vanilla. Spread in a buttered 8-inch square pan. Cool. Cut into 30 pieces.

—Helen Bryant

FUDGE

2 c. sugar

2 blocks unsweetened Bakers
chocolate (chip up)

$\frac{1}{2}$ c. Crisco

$\frac{1}{2}$ c. milk (part Carnation and
part sweet)

$\frac{1}{2}$ t. salt

1 t. vanilla

1 c. pecans

Combine all above except vanilla and nuts in heavy boiler. Stir almost constantly if you cook on high heat. Bring to boil and boil 5 minutes. Can set pot in cold water to cool. Add vanilla and stir with spoon while cooling until almost thick. Add nuts and pour in shallow pan (broiler pan) lined with foil.

—Elsie Hudson

FUDGE FROSTING AND CANDY

3 oz. (Hershey's unsweetened chocolate, finely cut	1/2 stick margarine
3 c. sugar	2 T. light corn syrup
3/4 c. Carnation milk, undiluted	1/2 t. salt
1/2 stick butter	2 t. vanilla

Place all ingredients, except vanilla, in a saucepan over low heat, stirring constantly. After boiling point has been reached, boil for about one minute or until soft ball stage.

Cool to lukewarm. When cool, add vanilla and beat until thick enough to spread. This does not require much beating.

MRS. ROBERT MURPHY'S SUGARED PEANUTS

2 lbs. raw peanuts	2 c. sugar	1/2 c. water
--------------------	------------	--------------

Cook and stir sugar and water until all sugar is dissolved. Mix in peanuts. Spread on greased cookie sheet and put in 250° oven. Stir frequently to break up clusters. Cook about 30 minutes.

—Laura Murphy

PEANUT BUTTER FUDGE

2 c. sugar	1/2 stick of margarine
2/3 c. milk	1/2 c. peanut butter
Pinch of salt	(1/4 c. cocoa, if desired)

Put milk, sugar and salt in sauce pan (cocoa, if used). Bring to soft boil stage. Remove from heat. Add peanut butter and margarine and cool to lukewarm. Beat and pour into greased pan.

—Mrs. Earl C. Davis (Joy)

PRALINES

1 box brown sugar	4 T. white corn syrup
1 c. white sugar	2/3 c. water
1/4 lb. butter	Pinch of salt
2 c. broken pecans	1 t. vanilla

Combine all ingredients except vanilla in a heavy saucepan. Cook until syrup spins in a thread or reaches the soft ball stage. Remove from heat and cool slightly. Add vanilla and beat until it begins to thicken. Drop by spoonfuls onto waxed paper. Yield: about 18 pralines.

QUICK WALNUT PENUCHE

1/4 c. butter or margarine	1 3/4 to 2 c. sifted powdered sugar
1 c. packed brown sugar	
1/4 c. milk	1 c. chopped walnuts

In saucepan melt butter. Stir in brown sugar. Cook and stir over low heat for 2 minutes. Add milk; bring to boiling. Cool to room temperature. Beat in powdered sugar until like fudge. Stir in nuts and pour in buttered 8x8x2 inch pan. Chill until firm enough to cut. Makes 32 pieces.

SEA FOAM CANDY DROPS

- | | |
|--|----------------------------|
| 3 c. sugar | 2 egg whites |
| ½ c. warm water | 1 t. vanilla |
| ½ c. Karo syrup (use dark
syrup, but light will do) | 1 c. chopped nuts (pecans) |

Place mixture of sugar, water, and Karo over low heat and cook slowly until soft ball forms when dropped in cold water or forms thread (that does not draw up) when dropped from side of spoon. Stir often while cooking. Always watch very closely to see when it forms a thin thread. As soon as thread or soft ball forms, remove from heat and pour into 2 well-beaten egg whites. Pour mixture into egg whites slowly beating constantly while pouring. Add vanilla and chopped nuts. When candy mixture begins to cool and hold its shape, spoon out on wax paper in bite-size pieces. You may or may not add ½ of pecan on top of each candy piece. The success of this candy depends on the cooking. Either too much or not enough will ruin it. Don't cook candy fast.

—Mrs. Nancy Ponivas

SIX MINUTE FUDGE

- | | |
|---|----------------------|
| 2½ c. granulated sugar | 6½ oz. Pet milk |
| 1 stick butter | 1 t. vanilla |
| 6-oz. pkg. semi-sweet
chocolate bits | 1 c. nuts (optional) |

Put sugar, butter and milk in a large saucepan. Bring mixture to a boiling point and boil for six minutes. Remove from fire. Add chocolates and vanilla. Stir until the chocolates are melted. Add nuts. Pour into greased pan and when cool cut into squares.

—Maxine Kelly

Section V

Desserts



LEMON ICE CREAM

1 lg. can evaporated milk
(chilled)

2 lemons (Juice and rind)
1 c. sugar

Pour lemon and rind over $\frac{1}{2}$ c. sugar. Whip milk and add other $\frac{1}{2}$ c. sugar to milk. Mix with juice mixture and freeze in ice tray.

—Mrs. D. J. Fussell

PARFAITS

Perfect pineapple parfaits for summer parties. Alternate layers of crushed pineapple and orange sherbet in pretty parfait glasses. Freeze. At serving time garnish with a little whipped cream and chopped nuts.

—Mrs. Nash Johnson

NO-COOK PEACH ICE CREAM

6 or 7 ripe peaches (cut up or
put in blender)

1 can Eagle brand milk
(condensed)

1½ c. sugar

5 eggs

1 large can Carnation milk

Mix all ingredients together with electric mixer and chill in refrigerator. Pour into ice cream freezer and add plain milk to fill line in freezer. (Other fruit may be substituted for peaches.)

PEACH ICE CREAM

4 c. peaches (blended or
mashed)

1/2 or 1 t. almond extract
1 qt. half & half or 2 cans of milk

2 c. sugar

1 T. lemon juice

Add additional milk until freezer is about $\frac{3}{4}$ full. Freeze in hand freezer.

—Margaret Wells

ANGEL PIE

4½ T. cornstarch

1½ t. vanilla

$\frac{3}{4}$ c. sugar

1 c. Dream Whip or

1½ c. boiling water

whipping cream

3/8 t. salt

1 sq. chocolate (grated)

3 eggs

1 9-inch pie crust (baked)

1/2 T. su

Mix cornstar

Mix cornstarch and sugar in top of double boiler. Add boiling water, stirring constantly. Cook until thick and clear. Add salt to egg whites and beat until stiff. Add 3 T. sugar and vanilla, beating until eggs are creamy. Pour hot cornstarch mixtures slowly over the egg whites beating continuously. Cool slightly, then pour into pie shell. Top with whipped cream and sprinkle grated chocolate over pie. Chill for at least 2 hours before serving.

—Ann Turlington

BAKED APPLE CRISP

6 c. sliced apples	¼ c. butter or margarine
½ c. all-purpose flour	⅓ c. chopped nuts
1 c. brown sugar	

Arrange apple slices in baking pan. Mix flour and brown sugar. Cut in butter until pieces are size of large peas. Add nuts and sprinkle mixture over apples. Bake 375° for 45 minutes or until apples are tender. Serve with whipped cream, hard sauce or cheese. Serves 6.

—Mrs. Jack P. Wells

APPLE DELIGHT

Pare and slice 8 medium apples — put in greased baking dish. Cover with crumbly mixture made from the following:

1 c. flour	1 stick margarine
1 c. brown sugar	⅓ c. pecans (chopped)

Bake at 375° for 30 minutes. Serve with ice cream or whipped cream.

—Ann Herring

APPLE CRUMB PIE

4 large tart apples	½ c. sugar
1 uncooked (9") pie shell	¾ c. flour
½ c. sugar	⅓ c. butter
½-1 t. cinnamon	

Pare apples; slice into big pieces and place in a 9-inch pie shell. Sprinkle with ½ c. sugar and cinnamon. Mix ½ c. sugar and flour. Cut in butter until crumbly. Sprinkle over apples. Bake in hot oven (450° for 10 minutes), then 350° about 40 minutes or until apples are tender.

—Frances Bostic

FRUIT OR BERRY COBBLER

½ c. milk	½ t. salt
1 c. flour	3 T. butter
1 t. baking powder	1 No. 2 can fruit (or 2½ c. fruit)
1 c. sugar	

Mix dry ingredients and add milk forming a batter. Melt 3 T. butter in a baking dish. Pour batter on top of butter. Heat berries or fruit, adding ½ c. sugar if not sweetened. Pour berries over batter and bake for 35 minutes at 350°. In cooking the batter will rise through the fruit to form a crisp crust on top.

—Betsy Williams

EASY BLUEBERRY CASSEROLE

1 c. flour
1 c. sugar

2 t. baking powder
1 c. milk

Sift together dry ingredients. Add milk and pour in casserole. Pour 1 pint of blueberries into casserole. DO NOT STIR. Bake 1 hour at 300°.

VARIATION: Add 1 stick of butter, $\frac{3}{4}$ c. milk. Use self-rising flour and omit baking powder. Bake at 350°.

—Maxine Kelly
Jane Porter

REFRIGERATOR BLUEBERRY DESSERT

Crust

1 stick margarine
1 c. flour

$\frac{3}{4}$ c. nuts
 $\frac{1}{2}$ c. brown sugar

Melt, mix, and spread in desired size pan. Bake 15 minutes at 350° and cool.

Filling

Prepare package Dream Whip
8-oz. cream cheese

$\frac{3}{4}$ c. sugar
1 t. vanilla

Topping

1 pt. blueberries
Boil, cool and put on top.

$\frac{3}{4}$ c. sugar

—Ann Turlington

BLUEBERRY PIE

1 9-inch baked pie shell
4 c. blueberries
1 c. sugar
3 T. cornstarch

$\frac{1}{4}$ t. salt
 $\frac{1}{4}$ c. water
1 T. butter

Line cooled pie shell with 2 c. blueberries. To make sauce, cook remaining berries with sugar, cornstarch, salt and water over medium heat until thickened. Remove from heat, add butter and cool. Pour over berries in shell. Chill until serving time and top with whipped cream. (For a supreme blueberry pie, add miniature marshmallows to the boiling syrup.)

—Betsy Williams

BLUEBERRY OR PINEAPPLE PIE

1 large container Cool Whip
1 can Eagle Brand milk
 $\frac{1}{3}$ c. lemon juice

1 pint blueberries, or
1 can of crushed pineapple

Mix together and pour into baked pie shells and chill. Makes 2 pies.

—Maxine Kelly

BLUEBERRY PUDDING

5 or 6 slices white bread	1 egg
1 c. milk	1 t. vanilla
$\frac{3}{4}$ c. sugar	2 c. blueberries

Put bread to soak in milk. Melt $\frac{1}{2}$ stick butter or margarine in casserole and pour in cup. Mix all other ingredients, beating in egg, with blueberries folded in last. Save small amount of melted butter to drizzle over top. Bake at 375° for 45 minutes. (A little longer if berries are frozen.) Serves 6 or 7.

—Mrs. Jack P. Wells

GLAZED CHEESECAKE PUFFS

2 8-oz. pkgs. cream cheese	1 t. lemon juice
$\frac{3}{4}$ c. sugar	Vanilla wafers
2 eggs	1 can cherry pie filling
1 t. vanilla	

Softens cream cheese at room temperature. Add sugar, eggs, vanilla, and lemon juice. With electric mixer, beat until smooth. Line muffin tins with paper liners and place one vanilla wafer in bottom of each liner. Fill liners with cream cheese mixture $\frac{3}{4}$ full. Bake at 375° for 12 to 15 minutes, then cool at room temperature. Cover each with pie filling and chill. Makes 1 dozen large cupcakes or 2 dozen small sizes.

CHERRY DELIGHT

1 stick margarine	$\frac{1}{2}$ c. brown sugar
1 c. flour	$\frac{1}{2}$ c. chopped nuts

Blend well. Pat into baking dish. Bake at 400° for 15 minutes. Cool. Then crumble up for bottom layer. Whip 2 packages of Dream Whip as directed on box.

Blend: Dream Whip mixture:

1 c. powdered sugar	1 t. vanilla
---------------------	--------------

Beat until well mixed. Spread mixture on crumb layer and top with one can cherry pie filling. Cover and refrigerate.

—Mrs. Gertrude M. Deese

CHOCOLATE NUT ANGEL PIE

Crust

3 egg whites	$\frac{3}{4}$ c. sugar
$\frac{1}{8}$ t. cream of tartar	Chopped pecans

Beat egg whites until stiff. Add sugar, cream of tartar and pecans. Bake at 275° for 1 hour and 15 minutes.

FILLING: Heat over low heat until melted.

6 oz. chocolate chips	$\frac{1}{4}$ c. water
-----------------------	------------------------

Add:

3 egg yolks	$\frac{1}{2}$ t. vanilla	$\frac{1}{4}$ c. sugar
-------------	--------------------------	------------------------

Cool above ingredients.

Whip $\frac{1}{2}$ pint whipping cream and fold into chocolate mixture above. Pour into cooled crust. Refrigerate.

—Betsy Williams

CHOCOLATE PIE

1 c. sugar	1 T. cocoa
1 c. evaporated milk	1 T. plain flour
1 egg	2 T. butter
1 t. vanilla	

Mix sugar, cocoa and flour. Add milk and beaten egg. Stir constantly until it begins to thicken. Remove from stove. Add butter and vanilla. Pour into half baked crust and top with meringue and put into oven long enough to brown meringue.

—Harriet Farrior

CRUNCHY CHOCOLATE PIE

Beat 3 egg whites with $\frac{3}{4}$ c. sugar
Add: 1 10c box chocolate wafers (crushed)
 $\frac{3}{4}$ c. chopped pecans
1 t. baking powder

Stir and pour into a greased pie pan. Bake at 325° for 35-40 minutes. Cool. At serving time: Add a little brandy to Dream Whip for topping.

—Alice Teachey

COCONUT PIE

2 9-inch unbaked pie crusts	1 grated coconut
1½ sticks butter	2 c. sugar
Juice of 1 lemon	6 eggs

Cream sugar and butter. Add yolks, coconut, juice of lemon. Beat egg whites until stiff. Fold in. Put in unbaked pie crusts and bake in slow oven until done. (300°)

—Betty Newkirk

CRUNCHY PIE

3 egg whites	1 c. graham cracker crumbs
½ t. baking powder	1 c. broken nut meats
Pinch of salt	½ pkg. chopped dates
1 c. sugar	½ pkg. coconut

Beat egg whites stiff. Sprinkle with baking powder and salt. Add sugar and continue beating until well mixed. Add graham cracker crumbs, nuts, dates, and coconut. Mix and bake in well-greased baking dish at 350° for 30 minutes. Cool and cover with whipped cream about 4 hours before serving. Makes 8 delicious servings.

—Inez Pearson

DATE STICKS

3 eggs	1 pkg. chopped dates
1 c. sugar	1 c. pecans
1 c. flour	1 t. vanilla
3 t. baking powder	Powdered Sugar
Pinch of salt	

Beat eggs well. Add sugar gradually. Then add flour sifted with baking powder and salt. Add chopped dates, nuts and vanilla. Bake about 30 minutes at 350° in a greased 10-inch pan. Just before cool, cut

Date Sticks (continued)

into squares or sticks and roll into powdered sugar.

—Laura Murphy

FRENCH SILK CHOCOLATE PIE

- | | |
|---------------------------------|--------------|
| 1/2 c. butter or margarine | 1 t. vanilla |
| 3/4 c. sugar | 2 eggs |
| 2 squares unsweetened chocolate | |

Cream butter gradually, adding sugar. Add melted chocolate and vanilla. Add eggs one at a time. (The long beating is the key to an unbelievably smooth texture.) Pour into baked pie shell and chill thoroughly. Keeps well in freezer and can be served directly from freezer.

--Laura Murphy

GRAPE HULL PIE

- | | |
|----------------------|---------------------------|
| 1 c. sugar | 1/3 c. margarine |
| 1 heaping T. flour | 1 t. vanilla |
| 4 eggs (save whites) | 1 pt. grape hulls, cooked |
| 1 1/3 c. milk | |

Cook on top of stove until thick (sugar, flour, and milk.) Add eggs and margarine. Add vanilla and grape hulls. Pour into 2 baked pie shells. Beat egg whites and 4 T. sugar. Brown at 325°.

—Mrs. David Fussell

JAPANESE FRUIT PIE

- | | |
|-----------------|--------------|
| 2 sticks butter | 1 c. raisin |
| 6 eggs | 1 c. pecans |
| 2 c. sugar | 2 t. vinegar |
| 1 c. coconut | |

Mix sugar, eggs, and butter. Add other ingredients and mix well. Pour into unbaked pie shell. Bake at 325° for about 45 minutes. Makes 3 small pies.

LEMON BLUEBERRY PIE

- | | |
|---|---|
| 1 crumb or baked pastry
(8 inch) shell | 1 t. grated lemon rind or
1/4 t. lemon extract |
| 1 1/2 c. Eagle Brand sweetened
condensed milk (15 oz.) | 2 eggs, separated |
| 1/2 c. lemon juice | 1 c. fresh blueberries |
| | 1/4 t. cream of tartar |
| | 4 T. sugar |

Combine milk, lemon juice, lemon rind or extract, egg yolks and blueberries into bowl, stirring until mixture thickens. Pour into chilled crumb crust or pastry shell. Add cream of tartar to egg whites and beat until almost stiff. Add sugar, gradually beating until stiff and glossy, but not dry. Pile lightly on pie filling. Bake in slow oven (325°) until lightly browned (about 15 minutes). Cool before serving.

—Catherine Blanchard

LEMON DAFFODIL DESSERT

- | | |
|------------------------|-------------------------------|
| 6 eggs, separated | 1 envelope unflavored gelatin |
| 1 c. sugar | ½ c. cold water |
| ⅓ to ½ c. lemon juice | 1 11-oz. loaf angel food cake |
| 1 t. grated lemon peel | 1 c. heavy cream |

In top of double boiler combine egg yolks (slightly beaten), ½ c. sugar, lemon juice and peel. Cook over low heat until mixture thickens. Remove from heat; stir in gelatin which has been softened in cold water. Cool until partially set. Tear cake into bite size pieces, set aside. Beat egg whites until foamy; gradually beat in ½ c. sugar to make soft meringue that holds a peak. Whip ½ c. cream and fold into meringue. Carefully fold into gelatin mixture. Fold in cake pieces. Spoon into a shallow oblong 3 quart dish. Refrigerate overnight to set. Cut into squares and top with remaining ½ c. cream whipped. Makes 10-12 servings.

—Mickey Johnson

LEMON PIE

- | | |
|------------------------|--------------------------|
| 3 T. cornstarch | 3 egg yolks |
| 1½ c. sugar | 1½ c. boiling water |
| ¼ c. lemon juice | 1 9-inch baked pie shell |
| 2 T. grated lemon rind | |

Combine cornstarch and sugar. Add lemon juice, rind and beaten egg yolks; gradually add boiling water. Heat to boiling point over direct heat. Then boil gently 4 minutes stirring constantly. Pour into pie shell. Add meringue. Bake in slow oven (325°) until brown.

LEMON PIE

- | | |
|---------------------|---------------------|
| 2 c. Carnation milk | 2 eggs |
| 1 c. sugar | 4 T. lemon juice |
| ¼ t. salt | 1 grated lemon rind |
| 2½ T. cornstarch | |

Scald milk. Mix sugar, salt, and cornstarch and pour milk in gradually. Cook in double boiler for 15 minutes; stirring constantly until thickened. Beat egg yolks and add to first mixture. Cook this 3 minutes; stirring occasionally. Remove from stove, add lemon juice and grated rind. Cool slightly and pour into a baked crust. Cover with meringue made from egg whites. Bake at 325° for about 20 minutes.

—Melva Powell

LEMON PIE

- | | |
|-----------------------------------|--|
| 2 graham cracker crumb pie shells | 1 can Eagle Brand milk
(refrigerate over night) |
| | ½ c. fresh lemon juice |

Whip milk, lemon juice, and rind until stiff. Stir in 1 large container (1 qt.) Cool Whip. Spread into pie shells. Sprinkle top with coconut and refrigerate. Makes 2 pies.

—Beth Richards

MILLIONAIRE PIE

- | | |
|--|----------------------------------|
| 2 baked, cooled pie crusts
(Pet-Ritz size) | 3 t. lemon juice |
| 1 can drained crushed pine-
apple (reg. size) | 1 can Borden's condensed
milk |
| 2 small containers Cool Whip | 1 c. chopped pecans |

Mix all ingredients and pour into pie crusts. Congeal at least 3 to 4 hours.

—Mary Evelyn Wells

OLD TIME PEACH OR APPLE CRUMB PUDDING

- | | |
|--------------------------------|--------------------------------|
| 18 med. peaches (about 4 lbs.) | 1¼ c. sifted all-purpose flour |
| 1 c. sugar | ½ c. butter or margarine |

Peel and cut peaches into quarters. Combine ½ c. of the sugar and 3 T. of the flour and mix with the peaches. Turn into a 10x6x2" baking dish. Mix the remaining sugar and flour and add butter and cut mixture to crumb consistency. Sprinkle over peaches. Bake at 370° for 1 hour.

Mrs. Ellis McKeel

PECAN PIE

- | | |
|--------------------------|----------------------|
| 1 c. Karo (dark) syrup | 1¼ c. chopped pecans |
| 1 c. light brown sugar | ¼ t. salt |
| ½ stick butter | 1 t. vanilla |
| 4 eggs (slightly beaten) | |

Mix all ingredients. Warm on low heat until sugar and butter are melted. Pour into uncooked pie crust. Bake at 325° for 50 minutes. Makes 2 pies.

—Evelyn Sedwell

PECAN PIE

- | | |
|-------------------------|----------------------|
| 1 box light brown sugar | 1 t. vanilla |
| 1 stick margarine | Pinch of salt |
| 4 eggs | 2 c. pecans |
| 2 T. corn meal | 2 unbaked pie crusts |
| 2 T. water | |

Beat eggs and add all other ingredients. Put in unbaked pie crust. Bake at 325° for 45 minutes.

—Grace Johnson

PINEAPPLE CREAM PIE

- | | |
|--|-----------------------------|
| 1 c. Eagle Brand Condensed
Milk | 1 large container Cool Whip |
| 1 #2 can of crushed pine-
apple—drained | 6 t. real lemon juice |
| | 1 c. chopped nuts |
| | 2 graham cracker pie crusts |

Pour milk in bowl, add pineapple, Cool Whip, lemon juice and nuts. Refrigerate.

—Barbara Dixon

SOUR CREAM PIE

- | | |
|--------------------------------|-------------------------|
| 1 c. sour cream | 1 t. cinnamon |
| $\frac{3}{4}$ c. sugar | $\frac{1}{2}$ t. nutmeg |
| $\frac{1}{2}$ t. ground cloves | 2 eggs |
| Pinch of salt | $\frac{1}{2}$ c. pecans |

Mix sugar and cream together, add slightly beaten eggs and remaining ingredients. Pour into unbaked pie shell and bake in hot oven (425°) for 20 minutes. Reduce heat to moderate oven (325°) and bake 20 minutes more.

FRESH STRAWBERRY PIE

- | | |
|-----------------------|--------------------|
| 1 c. sugar | 6 t. cornstarch |
| 1 c. water | 1 pt. strawberries |
| 4 t. strawberry jello | |

Cook first four ingredients about 20 minutes or until thick. Cool. Cut strawberries into halves and drain well. Place strawberries in cooked pie shell. Pour above mixture over berries. Top with Cool Whip.

—Alice Teachey

SWEET POTATO PIE

- | | |
|-------------------------|-----------------------------|
| 5 medium size potatoes | 2 pie shells |
| 1 box light brown sugar | 2 c. miniature marshmallows |
| 4 egg yolks | $\frac{1}{2}$ c. sugar |
| 1 stick butter | 4 egg whites |
| 4 T. flour | 1 t. vanilla |
| 1 T. vanilla | |

Boil potatoes, peel and mash. Beat with mixer to remove strings. Add sugar. Separate eggs. Add yolks to the mixture. Mix thoroughly. Add flour, butter, and vanilla. Beat until fluffy. Bake pie shells. Beat egg whites until stiff. Add sugar and vanilla and mix well. Divide the sweet potato filling in half and put in pie shells. Spread meringue on the two pies and top with one cup of miniature marshmallows to each pie. Place in oven and brown slowly (250°).

—Mrs. Harry Hoover

PASTRY SHELLS

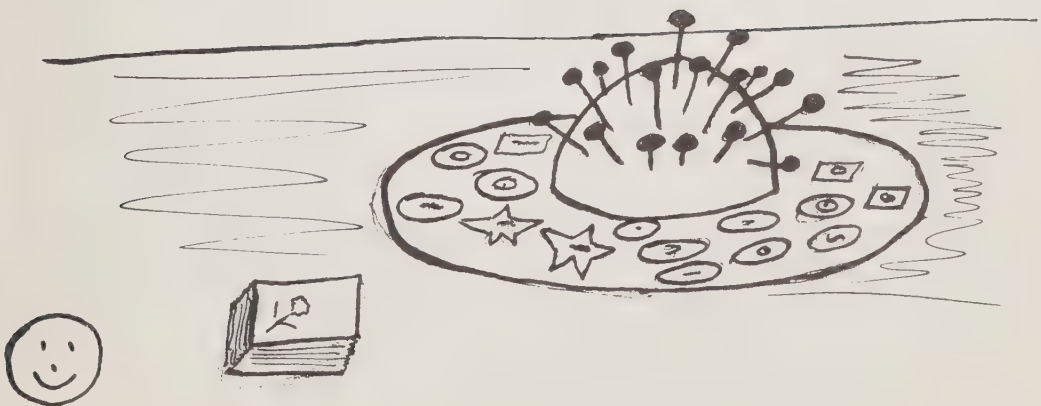
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|------------------------------|------------------------|
| 4 c. flour | 1 T. vinegar |
| $1\frac{1}{2}$ c. shortening | $1\frac{1}{2}$ t. salt |
| 1 egg | $\frac{1}{2}$ c. water |
| 1 T. sugar | |

Mix flour, shortening, sugar, and salt. Cut together. Beat egg and add water and vinegar. Combine with dry mix. Makes about 6 pie shells. Note: Nice to make ahead and freeze.

—Betsy Williams

Section VI

Hors d'œuvres



CHEESE BISCUITS OR STRAWS

- | | |
|--|--|
| 2 c. (about $\frac{3}{4}$ lb.) grated cheese | 1 t. salt |
| $\frac{1}{4}$ lb. butter or margarine | $\frac{1}{8}$ t. cayenne pepper (more if you like) |
| $1\frac{1}{2}$ c. plain flour (add more if not stiff enough) | |

Cream butter and cheese together real well, then add flour, salt and cayenne. Chill dough in refrigerator so it will roll better and cut in shapes. (If you use a cookie press, don't chill dough). Bake in greased pan until golden brown in preheated 350 degree oven. While warm sprinkle with powdered sugar. Let cool before removing from pan. Yields 125 small ones.

—Mrs. Joseph M. Butler
(Janice)

CHEESE LOG

- | | |
|---------------------------------------|--|
| $\frac{1}{2}$ lb. grated sharp cheese | 2 T. chopped pimento |
| 1 to 2 T. minced onions | 1 chopped hard cooked egg |
| 3 T. minced green sweet pepper | $\frac{1}{2}$ c. finely crushed saltines |
| 3 chopped stuffed olives | $\frac{1}{4}$ c. mayonnaise |
| 2 T. chopped pickles (sweet) | $\frac{1}{2}$ t. salt |

Combine cheese with rest of ingredients. Roll in chopped pecans. Wrap in waxed paper. Refrigerate till firm. This log freezes very well. Makes about 2 cups.

—Kathleen Pridgen

CRANBERRY ORANGE RELISH

- | | |
|---------------------------|------------------------------|
| Put through food chopper: | 2 oranges quartered & seeded |
| 4 c. fresh cranberries | 2 c. sugar |

Mix well and chill in refrigerator several hours before serving. Makes one quart.

DRIED BEEF LOLLIPOPS

- | | |
|--------------------------|----------------|
| 1 pkg. cream cheese | Dried beef |
| 4 T. grated swiss cheese | Pretzel sticks |
| 1 T. mayonnaise | |

Soften cream cheese, mix in swiss cheese. Add mayonnaise to right consistency for making balls, about the size of a pecan. Roll in finely shredded dried beef. Just before serving stick a pretzel stick in each ball.

—Ann Turlington

GOLDEN HORS D'OEUVRES

- | | |
|--|------------------|
| 1 pkg. (4 oz.) blue cheese,
crumbled | ¾ t. dry mustard |
| 1 pkg. (8 oz.) cream cheese,
softened | 1⅓ c. coconut |

Cream together blue cheese and cream cheese until soft. Add mustard and mix well. Shape in small balls, about ½ inch in diameter. Roll in coconut. Makes about 40 small balls.

—Maxine Kelly

LIVER SPREAD

- | | |
|-----------------------|--------------------|
| 2 lbs. Chicken Livers | 3 hard boiled eggs |
| 2 medium onions | 1 c. chicken fat |

Fry (hot crisp) chicken in fat. Grind. Add onion, eggs and fat left from livers. Press in mold. Refrigerate. Serve surrounded by parsley and rye crackers or rye bread. Serves 30 for cocktails.

—Rachel Barwick

COCKTAIL MEAT BALLS

- | | |
|--------------------------------------|--------------------------|
| 2 lbs. ground beef | 2 t. soy sauce |
| 1 c. of packaged cornflake
crumbs | ¼ t. pepper |
| ⅓ c. dried parsley flakes | ½ t. garlic powder |
| 2 eggs | ⅓ c. catsup |
| | 2 T. instant dried onion |

Heat oven 350 degrees. In large bowl combine beef, cornflakes, parsley, eggs, soy sauce, pepper, garlic powder, catsup, and onion. Blend well. Form into small meat balls about the size of a walnut.

Sauce for Meat Balls

- | | |
|--------------------------------------|--------------------------|
| 1 lb. can jellied cranberry
sauce | 2 t. dark brown sugar |
| 1 12 oz. bottle chili sauce | 1 t. bottled lemon juice |

In medium sauce pan combine cranberry sauce, chili sauce, brown sugar and lemon juice. Cook over moderate heat stirring occasionally until mixture is smooth and cranberry sauce melted. Arrange meat balls in 10x15x1 inch pan. Pour hot sauce over meat balls and cook uncovered about 30 minutes. Serve in chafing dish with toothpicks.

—Rachel Cannady

PARTY MEAT BALLS

- | | |
|------------------------|------------------------------|
| 2 lbs. hamburger | Salt & black pepper to taste |
| 1 small onion (minced) | Small amount of Accent |
| 2 eggs | Small amt. of garlic powder |
- Add all ingredients together and roll in balls (will shrink when cooked)

Sauce

- | | |
|--------------------------------------|------------------------|
| 2 lg. cans tomato sauce | Juice from one lemon |
| 1 can of water (tomato sauce
can) | ¾ c. light brown sugar |

Party Meat Balls (continued)

Add meat balls to sauce and simmer in covered pot for 1 hour. Taste, add more lemon juice if too sweet, and more sugar if too sour. A few cabbage leaves may be cut up and put in sauce to add flavor. Remove to serve. Meat balls and sauce freeze well for later use.

—Ann Farrior

OLIVE CHEESE BALLS

- | | |
|---------------------------------|---|
| 1 5 oz. jar Bacon cheese spread | Dash of worchestershire sauce |
| 4 T. butter | $\frac{3}{4}$ c. sifted all-purpose flour |
| Dash of hot pepper | 1 small jar olives (30) |

Blend cheese and butter till light and fluffy. Add hot sauce and worchestershire sauce. Mix well, stir in flour, mix to form dough. Shape one teaspoon of dough around each olive. Place on ungreased baking sheet. Bake to 400 degrees for 12 to 15 minutes or till brown. Can be made ahead and refrigerated or frozen before cooked.

—Mrs. Linda R. Williams

PARMESAN CHEESE SPREAD OR CHEESE BALL

- | | |
|---|---|
| 4 3 oz. pkgs. cream cheese | $\frac{1}{2}$ t. oregano leaves crushed |
| $\frac{1}{3}$ c. grated parmesan cheese | $\frac{1}{8}$ t. garlic powder |
| $\frac{1}{4}$ c. mayonnaise | |

Combine all ingredients, chill, shape into ball. Garnish with chopped nuts. Serve with assorted crackers. Makes $1\frac{3}{4}$ cups.

—Betsy Williams

PIMENTO CHEESE

- | | |
|-----------------------|---|
| 1 lb. Velveeta cheese | $\frac{1}{2}$ c. white vinegar |
| $\frac{1}{4}$ c. milk | 1 medium can pimento (drained and cut up) |
| 1 egg beaten | |

Melt velveeta cheese and milk in double boiler. Add egg, sugar to taste, vinegar and pimento. Cook 30 minutes. When cool add 1 cup of mayonnaise. Keep refrigerated.

—Jean Bellamy

SAUSAGE BALLS

- | | |
|-----------------------------|----------------------------|
| 3 c. Bisquick | 10 oz. sharp cheese grated |
| 1 lb. sausage (mild or hot) | |

Combine ingredients into dough like mixture. Pinch off small pieces and roll to form balls about 1 inch diameter. Place on ungreased cookie sheet and bake at 350 degrees for 12 to 15 minutes. These balls may be baked and frozen. Delicious served warm, especially with eggs for breakfast.

—Beth Richards
Rachel Barwick

VEGETABLE DIP OR SANDWICH SPREAD

Peel 1 tomato and chop finely and drain off juice

Mince or put in blender:

1 c. celery
1 cucumber

1 small onion
1 green pepper

Drain all the above on paper towel:

Soften 1 envelope of plain gelatin in $\frac{1}{4}$ cup boiling water and let cool. Fold in 1 pint of mayonaisse and 1 teaspoon salt. Fold in vegetables and pour in bowl. Let it chill 4 to 6 hours in refrigerator before serving. Serve with crackers or on bread. Keep refrigerated. Keeps well for 8 to 10 days.

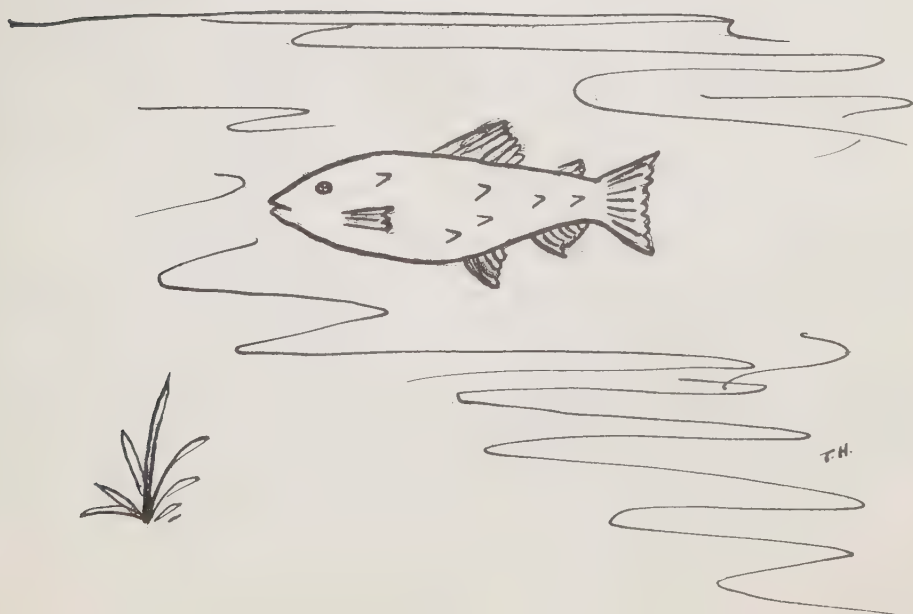
—Ann Farrior

Section VII

Meats

Fish 'n

Poultry



BARBECUED BEEF

- | | |
|-----------------------------|---------------------------------|
| 1 c. soy sauce | 1 t. monosodium glutamate |
| 1/4 c. sugar | 1/2 t. coarsely ground pepper |
| 2 T. of vegetable oil | 2 T. sesame seeds toasted |
| 1 green onion thinly sliced | 3 lbs. steak (round or sirloin) |
| 1 clove garlic | |

Cut steak in about 1 1/2 inch strips, for oven baking or whole steak for grilling. May also be used to marinate roast. Marinate over night.

—Evelyn Vann

LOUISIANA BEEF STEW

- | | |
|-------------------------------|---------------------------------|
| 3 T. flour | 1 lb. can tomatoes |
| 1 t. salt | 3 med. onions (sliced) |
| 1/2 t. celery salt | 1/3 c. red wine vinegar |
| 1/4 t. garlic salt | 1/2 c. molasses |
| 1/4 t. black pepper | 6 to 8 carrots cut in 1" pieces |
| 1/2 t. ginger | 1/2 c. raisins |
| 3 lbs. chuck, cut in 2" cubes | Hot cooked rice |
| 2 T. bacon fat | |

Combine first 6 ingredients and sprinkle on beef cubes. Brown in hot fat in large heavy skillet or dutch oven. Add next 4 ingredients and 1/2 cup hot water. Bring to boil, cover and simmer 2 hours. Add carrots and raisins and simmer 30 minutes until carrots are tender.

—Joan Carr

HAWAIIAN TERIYAKI

- | | |
|-------------------------------------|-------------------------|
| 2 lbs. sirloin steak one inch thick | 1 t. dry ginger |
| 1/2 c. soy sauce | 1/2 t. Accent |
| 1/4 c. brown sugar | 1/4 t. pepper |
| 2 T. olive oil | 2 cloves garlic, minced |

Slice beef into 1/4 in. strips. Mix marinade and pour over beef. Marinate covered for 2 hours at room temperature or over night in the refrigerator. Fold strips accordion style on meat skewers. Place skewers on pan and broil 5 minutes on each side. Delicious served with fried rice.

—Linda R. Williams

AUNT ROSSIE'S CHICKEN SUPREME

- | | |
|-----------------------------|-----------------------------|
| 6 chicken breasts, deboned | 1 sm. can mushrooms, sliced |
| 1 pkg. (4 oz.) chipped beef | 1 c. mushroom soup |
| 6 slices bacon, cut in half | 1 c. sour cream |

Line shallow pan with chipped beef. Wrap bacon around chicken and place on beef. No salt at all. Blend cream mushrooms and soup and pour over chicken. Cover with foil and cook 3 hours at 250 degrees. Last 15 minutes remove foil and brown.

—Ann Turlington

BARBECUED CHICKEN

- | | |
|---------------------------|-----------------------|
| 1/2 c. water | 2 T. lemon juice |
| 1/3 c. catsup | 2 t. salt |
| 1/3 c. vinegar | 2 t. paprika |
| 1/4 c. brown sugar | 2 t. chili powder |
| 4 T. margarine (melted) | 2 t. dry mustard |
| 2 T. worcestershire sauce | 1 or 2 fryers, cut up |

Place chicken pieces in shallow pan and pour sauce over it. Cover with foil and bake in 400° oven for one hour. Remove foil, baste with sauce and bake 15 minutes more.

—Mrs. Joseph D. Bryant

BARBECUED DRUMETTES

- | | |
|--------------------------|---------------------------------------|
| 3 lbs. chicken drumettes | 1 t. salt |
| 1/2 c. salad oil | 1/8 t. pepper |
| 1/2 c. lemon juice | 1/2 c. chopped pimento stuffed olives |
| 1 clove garlic, crushed | |

Combine drumette pieces with oil, lemon juice, garlic, salt, pepper and olives. Marinate several hours or over night in refrigerator, stirring occasionally. Arrange drumettes on rack in shallow roasting pan. Roast in 450 degree oven 35 to 45 minutes or until crisp and brown. Spoon marinade over drumettes several times during roasting time.

—Grace Johnson

CHICKEN CHOW-MEIN NOODLE CASSEROLE

- | | |
|-----------------------------|--|
| 2 c. cooked chicken | 1 c. cream celery soup |
| 1/2 c. celery, chopped | 1 c. cream of chicken soup |
| 1/2 c. bell pepper, chopped | 1 lg. can chow-mein noodles |
| 1/4 c. onion chopped | Water chestnuts or slivered almonds (optional) |
| 1 c. cream mushroom soup | |

Saute in butter, celery, pepper and onions. Blend cans of soup. Arrange all ingredients in layers in casserole. Bake at 325 degrees for 30 minutes.

—H. Hall

CHICKEN-BROCCOLI CASSEROLE

- | | |
|-------------------------------------|---------------------------------------|
| 4 chicken breasts, sliced | 1 c. mayonnaise |
| 1 T. butter | 1 t. lemon juice |
| 2 pkg. broccoli | About 1/2 c. grated cheese (optional) |
| 2 c. cream mushroom or chicken soup | Bread crumbs |

Cook chicken until done. Cook salted broccoli until tender. Spread broccoli in buttered casserole. Add sliced chicken. Mix remaining ingredients except crumbs and pour over chicken and broccoli. Top with bread crumbs. Bake 30 to 40 minutes at 350°. 6 to 8 servings. Freezes well.

—Betsy Williams

EASY OVEN CHICKEN

6 chicken breasts or 1 whole
chicken
1 t. salt

1 c. apricot nectar
1 envelope dry Lipton Onion
Soup Mix

Place chicken on a piece of foil in shallow pan, skin side up. Sprinkle with salt. Cover each piece with the apricot nectar. Sprinkle soup mix over each piece. Cover pan tightly with foil. Bake at 325 degrees for two hours. Do not turn.

—Mrs. Jack P. Wells

HOT CHICKEN SALAD

1 sm. can mushrooms
½ c. mayonnaise
2 T. lemon juice
½ t. salt

2 t. grated onion

2 c. diced cooked chickens

1 t. curry powder

1 c. finely chopped celery

½ c. almonds

½ c. sharp cheese, grated

1 c. water chestnuts

1 c. potato chips, crushed

Mix all ingredients together. Put in greased baking dish — 9x12." Sprinkle with grated cheese and put potato chips on top. Cook in 450° oven for 10 minutes or until hot through and chips are brown. Serves eight.

CHICKEN IMPERIAL

½ pt. sour cream

2 T. lemon juice

2 t. worchestershire sauce

1 t. celery salt

1 t. paprika

½ t. garlic salt

½ t. pepper

8 halved chicken breasts
(boned)

Mix ingredients. Place chicken in the mixture and let stand in refrigerator over night. Roll each piece in 1 pkg. Pepperidge Farm dressing that has been ground fine (rolling pin and wax paper.) Pour ½ cup melted butter over all and bake in uncovered pyrex dish for 1-1½ hours until brown at 350 degrees.

—Rachel Barwick

INDIAN CHICKEN CURRY

½ c. chopped onions

½ c. chopped celery

½ c. fat

⅓ c. flour

2 c. chicken broth

1 c. tomato juice

½ t. worchestershire sauce

Salt and pepper

1 t. curry powder

4 c. diced cooked chicken

4 c. hot cooked rice

Lightly brown onion and celery in hot fat. Add flour and blend. Add broth, cook until thick stirring constantly. Add tomato juice, worchestershire, seasonings and chicken. Heat thoroughly and serve over cooked rice with condiments such as diced raisins, shredded coconut, chopped peanuts, chopped hard-boiled eggs, and chutney. Serves eight,

—Ann Turlington

ITALIAN CHICKEN

- | | |
|-------------------------------|----------------------------|
| 1 chicken, halved | 1 garlic clove, crushed |
| 1 onion, cut in strips | 2 tomatoes, cut in fourths |
| 1 green pepper, cut in strips | |

Brown chicken slowly in melted butter on both sides. Remove from pan. Flavor pan drippings with garlic. Add onions, pepper and tomatoes to pan, put chicken on top of vegetables. Add salt and pepper to taste. Cook 30 minutes over low heat. To serve sprinkle mozzarella cheese, capers and anchovy strips over chicken.

—Betsy Williams

PARMESAN CHICKEN

Cut one plump fryer into serving pieces. Melt 1 stick of margarine and coat well. Mix:

- | | |
|------------------------|--------------------|
| 1 c. fine bread crumbs | ½ t. salt |
| ½ c. parmesan cheese | Garlic, if desired |

Roll chicken in crumb mixture. Line large flat pan with aluminum foil. Grease lightly. Place chicken on foil, just one layer (I use large shallow baking pan). Bake uncovered at 350° for 1 hour. Does not need turning. Good for large group.

—Mrs. Nash Johnson

SESAME BAKED CHICKEN

Marinate 3 lbs. chicken in 2 cups buttermilk overnight. Next day pour off buttermilk and pat dry. Melt 1 cup butter with ½ t. tarragon, add 3 T. lemon juice. Prepare 4 cups fine bread crumbs, add ¼ cup minced parsley, ½ cup sesame seeds, 3 t. salt, mix well. Dip chicken in butter, then crumbs to coat, put chicken in pan and spoon remaining butter over chicken. Bake 350° for 1 hour. Freezes well.

—Ann MacGill

STUFFED CHICKEN SUPREME

- | | |
|--|---|
| 6 tender chicken breasts,
salted (Split lengthwise to
form pocket for dressing.) | 3 T. chopped onions
1 c. cooked white or brown
rice |
| ⅓ c. diced celery | 1¼ t. poultry seasoning |
| ⅓ c. diced pepper | 1/8 t. black pepper |

In 3 T. butter brown celery, green pepper, and onions. Add rice and dry ingredients. Add 2 T. stuffing into each pocket. Pin with toothpicks, top with cheese sauce.

Cheese Sauce

- | | |
|-------------|-------------|
| 2 T. butter | 1 c. milk |
| 2 T. flour | 1 c. cheese |
| ½ t. salt | |

Melt butter. Blend flour and salt, stir in cold milk gradually. Cook until thick and smooth. Add cheese, pour over chicken. Bake at 350° until chicken is tender.

—Betsy Williams

CHICKEN TETRAZZINE

- | | |
|----------------------------------|-------------------------------|
| ½ stick butter | ½ lb. sharp, grated cheese |
| 5 T. flour | ½ t. garlic powder |
| 2 c. milk | Dash of worchestershire sauce |
| 1 green pepper, chopped | 3 c. chopped chicken |
| 1 4-oz. can pimento, chopped | 4 oz. cooked spaghetti |
| 1 4-oz. can mushrooms and liquid | |

Melt butter; add flour, stir in milk and thicken to a medium cream sauce. Add cheese and stir until melted. Combine with all other ingredients. Bake in large casserole at 325° for 1 hour. Yields 8 large servings. May be frozen and cooked later.

—Lottie Burrows

BAKED CRABMEAT AND SHRIMP

- | | |
|--------------------------------|----------------------------|
| 1 c. chopped celery | 1 c. mayonnaise |
| 1 medium green pepper, chopped | 1/8 t. pepper |
| 1 medium onion, chopped | 1/8 t. salt |
| 1 6½ or 7 oz. can shrimp | 1 t. worchestershire sauce |
| 1 6½ oz. can crab meat, flaked | 1 c. buttered bread crumbs |

Combine all ingredients except crumbs. Place in individual seashells or greased casserole. Sprinkle with bread crumbs. Bake 350° for 30 minutes.

—Mrs. D. J. Fussell

CRABMEAT CASSEROLE

- | | |
|---|-------------------------------------|
| 1 sm. can white or dark crab meat (Harris) | 1 c. mayonnaise |
| 1 med. green pepper, chopped | 1 t. prepared mustard |
| 1 med. onion, grated | Dash of Texas Pete or Tabasco sauce |
| Celery or celery seed may be added to taste | Salt and pepper to taste |
| 1 box Uneeda crackers crushed (unsalted) | 1 c. melted butter |

Melt butter and pour over cracker crumbs. Mix all ingredients with an unlimited amount of milk, usually about 1½ cups. Bake at 350° for about 1 hour.

—Evelyn Vann

BAR-B-CUE HAMBURGER PATTIES

- | | |
|-----------------------|--------------------|
| 1½ lb. hamburger meat | 3 T. chopped onion |
| ¾ c. oatmeal | 1 egg |
| 1½ t. salt (about) | 1 c. milk |
| ¼ t. black pepper | |

Beat egg, add milk, oatmeal, onion, salt and pepper to hamburger meat. Make into small patties and brown in fat.

Add This Sauce

- | | |
|----------------------------|--------------------|
| 2 T. worchestershire sauce | 2 T. sugar |
| 3 T. vinegar | 1 c. catsup |
| ¼ c. water | 6 T. chopped onion |
- Simmer 1 hour or longer.

—Frances Bostic

MEAT LOAF

- | | |
|-----------------------------|------------------------------|
| 1½ to 2 lbs. ground meat | Salt and pepper to taste |
| 1 egg | 2 T. dehydrated onion flakes |
| 1 can (15 oz.) Spanish rice | (optional) |

Mix meat, egg, Spanish rice, salt and pepper thoroughly. Pour into a loaf pan and bake 1 hour at 375°.

HAMBURGER CASSEROLE

- | | |
|----------------------------|---------------------------|
| 1 lb. hamburger (add salt) | ¼ c. chopped celery |
| ¾ c. rice | ¼ c. chopped green pepper |
| ½ c. chopped onions | 1 qt. tomatoes |

Spread hamburger evenly over bottom of deep casserole. Mix onions, celery and pepper together and put on hamburger. Sprinkle rice on top of this. Pour tomatoes over top. Put lid on and cook for 1 hour and 15 minutes at 325° in oven.

SAUSAGE CASSEROLE

- | | |
|--------------------------|-------------------------------|
| 1 lb. sausage | 1 c. water |
| 2 c. celery | 2 t. worchestershire sauce |
| 1 c. diced onion | 1 sm. can mushrooms, optional |
| 2 cans chicken-rice soup | Grated cheese |
| 1 c. rice | |

Fry sausage, saute celery, onion. Add rest of ingredients. Cover with tight lid and cook slowly for ½ hour on top of stove. Put in casserole dish and cover with grated cheese. Bake in 350° oven for 15 minutes.

—Mrs. David Fussell

STUFFED GREEN PEPPERS

8 to 10 large peppers
1 lb. hamburger
 $\frac{2}{3}$ c. rice (parboil for a few minutes in salt water, then drain.)

1 large onion
1 sm. can tomato sauce
1 No. 2 can tomatoes
Salt and pepper to taste

Cut stem end off peppers and take out seeds and veins. Boil for about 3 minutes and drain. Stuff green peppers with the mixture of hamburger, rice, onion, salt and pepper. Pour tomato sauce and tomatoes over peppers. Gently boil for about 1 hour and 15 minutes. Remove peppers from liquid. Mix 5 or 6 ginger snaps in hot water to make a paste. Slowly pour into tomato liquid, stirring constantly until a desired thickness for sauce. Serve this sauce over peppers.

SPANISH RICE BEEF CASSEROLE

1 lb. ground beef
1 c. rice
1 med. onion, chopped
 $\frac{1}{2}$ med. green pepper, chopped

1 (15 oz.) can tomato sauce
2 c. water
 $1\frac{1}{2}$ t. salt
1 t. prepared mustard

In skillet lightly brown onions, pepper, beef and rice. Add remaining ingredients, mix well. Bring to boil, cover and simmer 25 minutes.

—Mrs. David Fussell

SHRIMP CREOLE

3 onions, chopped
 $1\frac{1}{2}$ c. chopped celery
1 chopped green pepper
1 T. chili powder
2 c. tomatoes (1 can)
1 can tomato paste
1 c. water
3 T. sugar

2 t. worchestershire sauce
2 T. flour (moisten in a little water before adding)
2 t. salt
 $\frac{1}{2}$ t. pepper
2 c. cooked and cleaned shrimp
3 to 4 c. cooked rice

Brown first 3 ingredients in 2 T. spoons of shortening. Make sauce from all ingredients but shrimp and rice. Cook 30 to 40 minutes on low heat. Add shrimp and heat thoroughly. Serve over rice or put into casserole in alternate layers and heat in oven before serving.

—Mrs. Bessie Gray Holoman
(Laura Murphy's mother)

SCALLOPED OYSTERS

2 pts. oysters
2 c. cracker crumbs
1 c. bread crumbs (fine)
1 c. melted butter

$\frac{1}{2}$ c. milk
 $\frac{1}{2}$ t. salt
Pepper to taste

Melt butter and pour over crumbs. Add milk. Alternate in layers with oysters. Bake 350° for 20 minutes.

—Rachel Barwick

SHRIMP CREOLE

- | | |
|-----------------------------|-----------------------|
| 1 lg. green pepper, chopped | 2 t. lemon juice |
| 1 lg. onion, chopped | ¼ t. salt |
| 1 sm. clove garlic, minced | Dash pepper |
| 2 T. shortening | Dash Tabasco sauce |
| 1 can (10 oz.) tomato soup | 1 lb. shrimp, cleaned |
| ⅓ c. water | 3 c. cooked rice |

Cook pepper, onion and garlic in shortening in covered skillet over low heat until tender. Stir in soup, water lemon juice, seasoning and shrimp. Cook 30 minutes over low heat. Stir often. Serve over rice. Serves 4 to 6.

—Geneva Moore

QUICK TUNA MEAL

- | | |
|----------------------------|------------|
| No. 2 can garden peas | 1 can tuna |
| 1 can golden mushroom soup | |

Put tuna and soup in a saucepan and heat. Add peas. Serve over cooked rice.

—Martha Chappell

TURKEY CASSEROLE

- | | |
|--|-----------------------------|
| 3 c. cooked turkey, chopped | 1 c. grated cheddar cheese |
| 8 slices bacon (fried, drained and broken) | 2 T. finely chopped onion |
| | Salt and pepper to taste |
| 1⅔ c. celery, chopped | 1⅔ c. potato chips, crushed |

Mix well turkey, bacon, celery, onion, salt and pepper. Put in a casserole dish. Top with potato chips arranged around edge and the cheese in center. Bake about 30 to 45 minutes in a 250° oven. Serve immediately.

—Joyce Reeves

Section VIII

Salads



T.H.

APPLE - CHEESE SALAD

- | | |
|--------------------------------|-----------------------------------|
| 2 c. diced unpeeled red apples | 1/2 c. creamy Russian dressing |
| 1 c. thinly sliced celery | 3/4 c. pineapple tidbits, drained |
| 1/2 c. Cheddar cheese | |

Combine all ingredients. Toss until well coated with salad dressing. Serve on lettuce.

Makes four generous servings.

Serve with soup and hot French bread for a light luncheon or supper.

—Inez Pearson

CHERRY SALAD

- | | |
|--|--|
| 1 can red cherries | 2 oranges (juice and pulp of both and grated rind of one.) |
| 1 c. sugar | |
| 1 pkg. cherry Jello (can substitute lemon) | 1 sm. can crushed pineapple |
| 1 envelope plain gelatin | 1/2 c. broken pecans |
| 1/2 c. cold water | |

Bring cherries and sugar to boiling point. Add jello to hot mixture. Dissolve gelatin in cold water. Pour hot Jello mixture over gelatin and cool. Add oranges and other ingredients. Pour into mold or large flat container and cut. Serve on lettuce.

—Mrs. E. Ledwell

CHICKEN MOUSSE SALAD

- | | |
|-----------------------|-----------------------|
| 2 c. diced chicken | 2 pkgs. plain gelatin |
| 1 c. diced pineapple | 2 c. stock |
| 1/2 c. pimento | 1/2 t. salt |
| 3/4 c. chopped celery | 3/4 c. heavy cream |
| 1 c. mayonnaise | Lettuce |

Soak gelatin in 1 c. cold stock. Add 1 c. boiling stock. Dissolve. Add chicken, celery, pimento, pineapple and salt. Let stand until thick. Fold in whipped cream and mayonnaise. Mold in loaf pan. Chill.

—Ann Turlington

CHRISTMAS CRANBERRY SALAD

- | | |
|--------------------------------------|--|
| 1 pkg. raspberry or strawberry Jello | 2 c. cranberries (chopped) |
| | 1/2 c. diced or crushed canned pineapple |
| 1 c. hot water | 1 small orange |
| 1/2 c. cold water | 1/4 c. chopped nuts |
| 1 c. sugar | |

Dissolve Jello in hot water, add cold water and chill until partially thickened. Mix other ingredients and fold into the thickened Jello. Chill until firm.

—Mrs. Harry Hoover

CONGEALED PINEAPPLE SALAD

- | | |
|-------------------------------|----------------------|
| 1 No. 2 can crushed pineapple | ½ c. water |
| juice of 1 lemon | 1 pint whipped cream |
| 1 c. sugar | 1 c. grated cheese |
| 2 envelopes plain gelatin | |

Mix pineapple, lemon juice and sugar. Boil without stirring until sugar dissolves. Boil five minutes. Dissolve gelatin in water and let stand 5 minutes. Add gelatin to pineapple mixture and chill. Stir occasionally. When thickened add whipped cream and grated cheese. Chill until firm.

—Kathleen Pridgen

COOL WHIP SALAD

- | | |
|----------------------|--------------------------------|
| 8 oz. Cool Whip | 1 4-oz. pkg. orange Jello, dry |
| 8 oz. cottage cheese | 2 cans fruit cocktail |

Drain fruit well. Pour fruit cocktail in large mixing bowl. Add Jello on top, then add Cool Whip and cottage cheese. Mix together well. Keep in refrigerator.

—Mrs. R. D. Cannady

FESTIVE SALAD

Lime Layer

- | | |
|----------------------|-----------------------------|
| 1 package lime Jello | ⅓ c. pineapple juice |
| 1 c. hot water | 1 c. drained pineapple bits |

Prepare and chill. Fold in pineapple. Chill till firm.

Cheese Layer

- | | |
|---------------------|------------------------|
| 1½ t. plain gelatin | 1 package cream cheese |
| 2 T. cold water | ¼ c. milk |

Pour over lime layer. Chill

Cranberry-Strawberry Layer

- | | |
|-----------------------------|----------------------|
| 2 packages strawberry Jello | 1 c. cranberry sauce |
| 2 c. hot water | |

Chill until syrupy and pour over salad.

This recipe requires extra effort, but is worth it.

—Ann Turlington

FROZEN FRUIT SALAD

- | | |
|------------------------------|----------------------|
| 1 3-oz. package cream cheese | 2 T. cream |
| 1 med. can pineapple crushed | 2 T. lemon juice |
| 1 med. can peaches | 1 c. orange sections |
| 1 c. white grapes | 2 c. bananas |
| 1 c. white cherries | ½ c. almonds |
| ⅓ c. mayonnaise | 1 c. cream |
| 2 T. sugar | ½ t. salt |

Frozen Fruit Salad (continued)

Mix cheese with 2 T. cream. Add mayonnaise, lemon juice, salt, pineapple, peaches, chopped almonds, orange slices (cut up), grapes, cherries, sugar, bananas (cut in small pieces). Fold in 1 cup cream whipped. Pour in pan. Freeze.

This is good for salad plate served with Chicken Mousse.

—Ann Turlington

FRUIT GELATIN MOLD

- | | |
|---|-----------------------|
| 1 package (3 oz.) lemon or orange Jello | 2 oranges, diced |
| 1 c. boiling water | 1 c. pineapple chunks |
| 1 c. liquid (syrup from fruit) | 1 banana, sliced |
| 1 c. cold water | 1 apple, diced |
| | ½ c. broken walnuts |

Dissolve sugar and cornstarch in saucepan. Stir in pineapple juice. tially set. Add fruits and nuts. Chill until firm. Unmold on lettuce. Pass your choice of dressings. 6 servings.

SALAD DRESSING

- | | |
|----------------------------------|-----------------------------|
| 1 c. sugar | ¼ c. orange juice |
| 3 T. cornstarch | grated rinds of 1 lemon and |
| 1 c. unsweetened pineapple juice | 1 orange |

Combine sugar and cornstarch in saucepan. Stir in pineapple juice. Cook, stirring occasionally over medium heat until mixture thickens and boils; boil 1 minute. Add lemon and orange juice and rind. Cool. Makes 2½ cups.

—Ann Reynolds

GRAPEFRUIT SALAD

- 2 grapefruit, halved the long way; scoop out pulp and juice
- 2 packages lemon Jello
- ¾ c. boiling water

Dissolve Jello in boiling water; add juice and pulp. Pour into grapefruit halves and let congeal.

Slice each half in two. Serve with dressing. Serves 8.

Dressing

Mix and cook in double boiler until thickened:

- | | |
|------------|----------------------|
| ¼ c. sugar | Juice of 1 lemon |
| 1 T. flour | ⅓ c. pineapple juice |
| 1 egg yolk | |

Remove from heat and add 4 marshmallows and ⅓ c. chopped nuts. When cool, fold in ⅔ c. cream, whipped.

—Mrs. James C. Melvin

HEAVENLY APPLE SALAD

- | | |
|--|---|
| 2 packages lemon Jello | 2 large apples finely chopped |
| 16 large diced marshmallows | 1 can (9 oz.) crushed pineapple drained |
| ($\frac{1}{2}$ pkg. small marshmallows) | |
| 1 c. cold water | $\frac{1}{2}$ c. chopped nuts |

Dissolve gelatin in 2 cups hot water. Add marshmallows and stir until melted. Stir in 1 c. cold water. (I use the pineapple juice and finish with water.) Chill.

—Mrs. Vernon Moore

HOT FRUIT SALAD

- | | |
|---------------------------------------|-------------------|
| 1 can sliced pineapple
(reg. size) | 1 jar apple rings |
| 1 can peaches | 1 can pears |
| | 1 can apricots |

Sauce

- | | |
|------------------------------|---------------------------------|
| 2 T. flour | 1 c. apricot OR pineapple juice |
| $\frac{1}{2}$ c. brown sugar | |
| 1 stick butter | |

Drain fruit and cut into desired size pieces. Place fruit in layers in $1\frac{1}{2}$ qt. or 8x8" size Pyrex dish.

Cook flour, sugar and butter on medium heat until smooth and thickened, stirring almost constantly. Pour over fruit layers and let stand over night, if convenient. Bake in 350° oven for 20 to 30 minutes.

—Mary Evelyn Wells

IDA JOHNSON'S FROZEN DAIQUIRI SALAD

- | | |
|--|---|
| 1 8-oz. package cream cheese | |
| 4 $\frac{1}{2}$ -oz. packages Jello
custard Mix | $\frac{1}{2}$ c. mayonnaise |
| 1 small can crushed pineapple (drained) | 6 oz. daiquiri mix or 1 can
frozen mix |

Mix together until smooth and pour in pie pan. Freeze. Garnish with fresh fruit. Serves 6.

—Ann Turlington

LIME SALAD

Dissolve:

- 1 package lime Jello and
1 doz. marshmallows with
 $1\frac{1}{2}$ c. boiling water. Stir.

Add:

- $\frac{1}{2}$ c. pineapple juice and chill
until thickened

Pour into glass tray or individual molds and congeal.

Add to first mixture:

- 1 package cream cheese
1 c. crushed pineapple
1 c. nuts, chopped fine
3 round T. mayonnaise

When thick enough to hold,
fold in:

- 1 c. cream, whipped

—Mrs. D. Stephen Jones

MARINATED SLAW

Mix:

- | | |
|---|--|
| 1 large cabbage (grated) | 1 large green pepper (chopped in small pieces) |
| 1 large onion (chopped in small pieces) | |

Mix, bring to a boil and pour over the above mixture the following:

- | | |
|---------------------|--------------------|
| 1½ c. white vinegar | ½ c. vegetable oil |
| 1 c. sugar | 1 T. celery seed |

Salt to taste. Store in refrigerator from 4 to 6 weeks in closed container.

—Betty Lois Lanier

ONE CUP SALAD

1 c. each:

- | | |
|---------------------|--------------------|
| maraschino cherries | marshmallows |
| mandarin oranges | coconut (optional) |
| pineapple chunks | sour cream |

Mix ingredients together and chill before serving.

—Margaret Bowie

ORANGE-APRICOT SALAD

- | | |
|---|--|
| 2 one-pound cans apricot halves | 2 T. lemon juice |
| 2 packages orange Jello | Almost c. lemon-lime carbonated beverage |
| Dash salt | Bubble Up — 7 oz. |
| 1 can frozen orange juice (not diluted) | |

Drain apricots. Save 1½ c. juice. Put through sieve or blender. Combine syrup with Jello and salt. Heat and dissolve Jello. Add apricot puree. Add orange juice and lemon juice. Stir to melt concentrate. Chill until it starts thickening. Add beverage. Mix up and down motion. Pour into 6 cup ring mold and chill overnight or 6 hours. Use Grapefruit Salad Dressing and garnish with pineapple, nuts, grapes.

Grapefruit Salad Dressing

Mix and cook in double boiler until thickened:

- | | |
|------------|----------------------|
| ¼ c. sugar | Juice of 1 lemon |
| 1 T. flour | ⅓ c. pineapple juice |
| 1 egg yolk | |

Remove from heat and add 4 marshmallows and ⅓ c. chopped nuts. When cool, fold in ⅔ c. cream, whipped.

—Mrs. James C. Melvin

ORANGE SHERBERT SALAD

- 2 3-oz. packages orange Jello
- 1 c. boiling water
- 1 pint orange sherbert
- 1 c. miniature marshmallows
- 1 11-oz. can Mandarin orange sections

- 1 8½-oz. can crushed pineapple
- ½ pint whipping cream, whipped

Dissolve Jello in boiling water. Add orange sherbert, partially set. Add marshmallows, orange sections and pineapple. Fold in whipped cream. Chill.

—Sissy Hall

PARTY CHICKEN SALAD

- 2 c. diced chicken
- 2 T. lemon juice
- ½ t. salt
- 1 c. sliced celery
- 1 c. seedless white grapes

- 2 hard cooked eggs chilled and chopped
- ½ c. mayonnaise
- ¼ c. toasted almonds

Serves 4 or 5.

—Mrs. Billy N. Harrell

PINEAPPLE SALAD

- 1 #2 can crushed pineapple
- 1 c. sugar
- 1 c. grated American cheese
- 2 T. mayonnaise

- 2 pkg. gelatin
- 1 T. lemon juice
- 1 c. Pet milk
- 1 c. nuts

Soak gelatin in ½ cup cold water for 10 minutes. Heat pineapple, gelatin, lemon juice and sugar. Cool until beginning to set. Add nuts, cheese, mayonnaise and whipped Pet milk. Mold and keep refrigerated.

—Linda R. Williams

QUICK 'N EASY SALAD

- 1 small can fruit cocktail
- 1 small can pineapple tidbits
- 1 small can orange segments
- 1 c. chopped nuts

- 1 pint sour cream
- 1 small bag of miniature marshmallows (or 3½ c.)

Drain fruit. Mix all ingredients. Chill until firm.

—Kathleen Pridgen

SCANDINAVIAN SALAD

Mix in bowl:

- 1 can French style green beans (drain)
- 1 can garden peas (drain)

- 1 bunch celery (chopped)
- 1 onion (chopped)

Pour the following mixture over vegetables:

- ½ c. oil
- 1 c. vinegar
- 1¼ c. sugar
- salt to taste

Let stand in refrigerator for 24 hours.

—Maxine Kelly

SHRIMP MOLD

- | | |
|-------------------------------------|---------------------------|
| 1 c. Campbell Tomato Soup | 1 c. finely chopped onion |
| 3 sm. or 1 lg. pkg. of cream cheese | Salt & pepper to taste |
| 1½ t. gelatin | 2 5 oz. cans shrimp |
| 1 c. finely chopped celery | 1 c. mayonnaise |

Soak gelatin in ¼ cup cold water. Heat soup to boiling, dissolve cream cheese thoroughly in soup then add gelatin. Cool. Add to mayonnaise, celery, onion and shrimp. Pour in mold.

—Evelyn Ledwell

SOUR CREAM SALAD

- | | |
|-------------------------------------|------------------------------|
| ½ c. sour cream | 16 lg. marshmallows (cut up) |
| 1 can pineapple drained (1 lb. can) | 1 c. pecans (cut up) |
| 1 c. coconut | 2 oranges |

Section oranges and drain pineapple. Mix coconut, pecans and marshmallows. When ready to serve, mix all ingredients. Serve on lettuce.

—Barbara Dixon

STRAWBERRY-BANANA SALAD

- | | |
|--|---|
| 2 pkgs. Strawberry-Banana Jello | 16 oz. pkg. strawberries (slightly thawed) |
| 1½ c. hot water | 3 diced bananas (use Fruit Fresh to preserve) |
| 1 sm. can crushed pineapple (juice included) | 1 c. or less of chopped nuts |

Mix above ingredients. Pour ½ mixture in Pyrex dish 9" x 13" and chill. Spread with Cool Whip. Then pour remainder of cold Jello mixture over top. Sprinkle nuts on top. Return to refrigerator and chill until firm.

—Mrs. Joseph M. Butler
(Janice B.)

STRAWBERRY CHRISTMAS SALAD

- | | |
|------------------------------------|--|
| 2 pkgs. strawberry gelatin | 1 sm. can crushed pineapple |
| 2 c. boiling water | 2 lg. ripe bananas, ripe bananas, mashed |
| 2 10-oz. pkgs. frozen strawberries | 1 pt. sour cream |

Dissolve gelatin in water; add berries, stirring until thawed. Add pineapple and bananas. Pour half of mixture into 8" x 8" x 2" dish. Chill until firm. Spread cream over chilled gelatin; pour on remaining gelatin. Chill until firm. Cut into squares. Serve on lettuce.

—Mrs. James C. Melvin
(Linda L.)

STRAWBERRY SALAD SUPREME

- | | |
|-------------------------------|--|
| 1 3-oz. pkg. Strawberry Jello | $\frac{1}{3}$ c. salad dressing |
| 1 pkg. frozen strawberries | 1 $8\frac{3}{4}$ -oz. can crushed pine-
apple |
| 1 3-oz. pkg. Lemon Jello | |
| 1 3-oz. pkg. cream cheese | |

Dissolve Strawberry Jello in 1 cup boiling water. Add strawberries. Turn into 9 x 9 x 2 in. dish. Dissolve Lemon Jello in 1 cup boiling water. Beat together cream cheese and salad dressing. Gradually add Lemon Jello. Stir in undrained pineapple. Whip $\frac{1}{2}$ cup whipping cream. Fold in lemon mixture with 1 cup marshmallows. Spread on top strawberry layer. Top with 2 T. chopped nuts. Chill until firm.

—Crystal Johnson

SWEET-SOUR SLAW

- | | |
|--------------------------|----------------------|
| 1 head cabbage, shredded | 1 c. vinegar |
| 1 red onion, sliced thin | $\frac{3}{4}$ c. oil |
| 1 green pepper, sliced | 1 t. celery seed |
| Layer above ingredients | 2 T. sugar |
| Pour 1 cup sugar over | 1 t. dry mustard |
| Boil: | 1 T. salt |

Pour over cabbage. Cover and refrigerate 24 hours. Drain before serving.

—Rachel Barwick

TOMATO SOUP - CREAM CHEESE SALAD

- | | |
|-----------------------------|--|
| 1 c. tomato soup | 1 c. mayonnaise |
| 2 sm. pkgs. cream cheese | $\frac{1}{2}$ c. celery, chopped |
| 2 T. plain gelatin | $\frac{1}{2}$ c. green pepper, chopped |
| $\frac{1}{2}$ c. cold water | $\frac{1}{2}$ c. olives, chopped |
| 1 t. grated onion | |

Bring soup to a boil. Add mashed cream cheese. Stir until smooth. Cool. Dissolve gelatin in cold water. Add vegetables and mayonnaise. Chill until set.

—Frances Pearson

Section IX

Vegetables



MARINATED ASPARAGUS

1/3 c. vinegar
1/4 c. water
1/4 c. salad oil
1/2 t. salt
Pepper to taste

1 t. sugar
2 finely chopped sm. onions
1 2-oz. can mushrooms
(may be omitted)
2 13-oz. cans asparagus

Drain asparagus and place in deep dish. Add drained onions and mushrooms. Mix remained of ingredients and pour over. Cover and marinate over night in refrigerator. Drain and serve. Serves 6-8.

—Mrs. Jack P. Wells

ASPARAGUS CASSEROLE

2 T. butter or margarine
2 T. all purpose flour
2 T. asparagus liquid
1 c. cream
1/2 t. salt

1/2 t. pepper
Dash paprika
1/2 c. shredded cheese
2 14 1/2-oz. cans asparagus
Cracker crumbs

Melt butter or margarine and gradually add flour, stirring constantly. Add asparagus liquid and mix well. Add cream, stirring constantly, until thick. Season with salt, pepper and paprika. Add cheese and stir until melted. Line bottom of 1 1/2 quart casserole with one can of the drained asparagus. Cover with sauce. Add second can of asparagus and cracker crumbs. Bake at 350° for about 25 minutes. Yield: 6 servings.

—Jane Minchew

ASPARAGUS CASSEROLE

1 lg. can asparagus
(2 small ones)
4 hard boiled eggs
1 finely cut pimento

Butter
2 c. mushroom soup
Ritz cheese crackers
Blanched almonds to taste

Place layer of asparagus in bottom of casserole. Add layer of sliced eggs, pimento, mushroom soup and cracker crumbs. Repeat if casserole is deep. Sprinkle cracker crumbs over top. Dot with butter and bake in 350° oven until brown.

—Anna Rae Murry

CREAMED ASPARAGUS CASSEROLE

1 can of green asparagus
1 cup of asparagus juice
1 c. sweet milk
3 T. melted butter
3 T. flour

3 hard boiled eggs
3/4 c. almonds (if desired)
1/2 c. grated American cheese
Salt & pepper to taste

Creamed Asparagus Casserole (continued)

Melt butter in double boiler. Add flour and mix well. Add milk, asparagus juice, salt and pepper. Cook over boiling water until mixture thickens. Line a casserole dish with layer of asparagus. Add sliced boiled eggs. Chop almonds and place over eggs. Sprinkle salt and pepper over this. Pour creamed sauce over the above. Sprinkle the grated cheese over all. Place in a slow oven for about 15 minutes at 350 degrees.

—Janice Butler

BAKED BEANS

2 16-oz. cans of pork & beans	2 or 3 sliced of bacon, cut
$\frac{3}{4}$ c. light brown sugar	in pieces
1 t. dry mustard	$\frac{1}{2}$ c. catsup

Mix beans, brown sugar, dry mustard and catsup. Pour into greased casserole. Top with bacon pieces. Bake uncovered at 325° for one hour (until bacon is done).

—Carol Jordan

BEANS CREOLE STYLE

1 lb. lg. dried lima beans	$\frac{1}{2}$ t. salt
6 c. water	$\frac{1}{2}$ t. pepper
$\frac{1}{2}$ lb. bacon, diced	2 t. prepared mustard
1 onion, chopped	1 t. worcestershire
1 green pepper, diced	2 T. brown sugar
1 T. all purpose flour	$2\frac{1}{3}$ c. tomatoes (1 lb. 3 oz.
2 T. seasoned salt	can)

Cover washed beans with water, bring to boil and boil 2 minutes. Cover and let stand for 1 hour. Cook until tender. Drain. Cook bacon in large skillet until crisp. Remove bacon and drain. Add onion and green pepper to fat in skillet and cook for 5 minutes. Blend in flour, seasonings and sugar. Add tomatoes and simmer uncovered for 10 minutes. Add beans and heat. Sprinkle with bacon.

—Mrs. Ellis McKeel

BROCCOLI CASSEROLE

2 eggs well beaten	1 T. chopped onion
1 stick margarine	2 pkgs. frozen chopped
1 c. mushroom soup	broccoli
1 c. sharp cheese	

Cook and drain broccoli. Mix remaining ingredients together in a greased dish, add broccoli and top with crumbed crackers. Bake in a 350° oven for about 1 hour.

—Evelyn Vann

Broccoli Casserole (continued)

VARIATION: (Same as above ingredients plus)

- | | |
|---------------------|----------------------------|
| 1 lg. onion grated | ½ c. mayonnaise |
| 1½ c. grated cheese | ⅓ box Ritz cheese crackers |

To cooked drained broccoli add onion, soup, cheese, mayonnaise and eggs. Mix. Crumble crackers and put in melted butter. Spread on top of casserole. Bake 30-40 minutes at 350°.

—Judy Farrior

BUTTER BEAN AND CORN CASSEROLE

- | | |
|---------------------------------------|--|
| 1 c. white shoe peg corn
(drained) | 1 pkg. frozen baby butter-
beans cooked and drained |
| | 1 c. water chestnuts (sliced) |

Sauce

- | | |
|------------------------|--|
| Salt & pepper to taste | ¼ c. pimento, chopped (add
after you thicken sauce) |
| ¼ c. melted butter | |
| 1½ c. milk | ¼ c. chopped spring onion |

Place vegetables in layers with sauce. Top with bread cubes or crumbs that are buttered. Bake at 350° for 30 minutes.

—Mrs. Kathleen Pridgen

CABBAGE PIE

- | | |
|----------------------------|--------------------------|
| 7 c. med. shredded cabbage | 2 t. salt |
| 16 soda crackers | ½ t. ground black pepper |
| 2 c. milk | ½ t. celery seed |

Fill a 1½ qt. casserole with alternating layers of cabbage and coarsely crumbled soda crackers, having 3 layers of each with cabbage as bottom layer and crackers as top layer. Heat milk with remaining ingredients and pour over cabbage. Bake in preheated moderate oven at 350° for 40 minutes or until lightly browned over the top. Serves 6-8. This recipe tastes like oysters.

—Jean Turlington

CARROT RING

- | | |
|--------------------------|-----------------------|
| 3 eggs | 2 T. melted margarine |
| 1 c. evaporated milk | ¾ t. grated onion |
| 3¾ c. grated raw carrots | 1½ t. salt |
| 2 c. soft bread crumbs | ¼ t. pepper |

Beat eggs slightly, stir in other ingredients. Pour into greased and floured ring mold. Set in pan of hot water and bake 1½ hours at 350° or until firm. Unmold and serve hot with center filled with green peas.

—Ann Turlington

CORN CASSEROLE

- | | |
|----------------|-----------------|
| 1 stick butter | 1 1½ c. milk |
| ½ c. sugar | 2 c. corn |
| 2 eggs | Salt and pepper |
| 1 T. flour | |

Mix ingredients in casserole dish. Bake at 400° about 45 minutes.

—Betty Williams

EGGPLANT CASSEROLE

- | | |
|----------------------------|---------------------------|
| 1 eggplant, peeled and cut | ½ t. worcestershire sauce |
| 1 c. cream of celery soup | 12 Ritz crackers, crushed |

Boil peeled egg plant pieces until tender. Mix in casserole dish with soup and worcestershire. Top with cracker crumbs. Bake at 350° until bubbly—about 15 minutes.

—Barbara Carr

GRITS SOUFFLE

- | | |
|--------------------------------|------------------------|
| 1 ½ c. uncooked white grits | 3 eggs beated slightly |
| 6 c. cold water | 4 t. seasoned salt |
| 1 lb. very sharp grated cheese | ½ t. cayenne pepper |
| 2 sticks margarine or butter | Tabasco sauce to taste |

Bring water to full boil and add grits slowly. Cook and stir over medium heat until grits have thickened (3-5 minutes). Add remaining ingredients while mixture is hot. Pour into well greased 2 qt. casserole and refrigerate, covered until buffet time. Bake 1 hour at 350°.

SPICED PEACHES IN CASSEROLE

- | | |
|---|--------------------------------|
| 1 c. (29 oz.) cling peach halves, drained | ¼ t. ground nutmeg |
| ¼ c. peach syrup | ¼ c. butter or margarine |
| ¼ c. packed brown sugar | ¼ c. oat, wheat or bran flakes |
| ½ t. ground cinnamon | ¼ c. finely chopped pecans |

Put peach halves cut side up in a shallow 1½ qt. baking dish. Pour mixture of syrup, sugar, and spices over peaches. Heat in 350° oven until warm.

—Mrs. H. M. Cashwell, Jr.

BUFFET POTATOES

- | | |
|----------------------------------|-----------------------------------|
| 2 1 lb. bags frozen french fries | Plain or garlic salt to taste |
| 1 tall can evaporated milk | 2 c. sharp cheddar cheese, grated |
| 1 stick margarine | |

Place unfrozen potatoes in foil lined casserole in 9"x13" pan, add salt, pour milk over potatoes, sprinkle cheese on top and dot with margarine. Seal in foil and bake at 400° for 45 minutes.

—Ann Turlington

HASH BROWN CASSEROLE

- | | |
|---------------------------|----------------------------|
| 1 pkg. frozen hash browns | Salt to taste |
| 2 cans potato soup | 2 c. grated cheddar cheese |
| 2 t. parsley | 1 ½ cans milk |

Saute hash browns in butter until limp, add soup, parsley and milk. Pour into greased casserole and top with cheese. Bake at 400° for 45 minutes.

SWEET POTATO CASSEROLE

- | | |
|---------------------------------------|----------------|
| 3 c. cooked sweet potatoes,
mashed | ½ t. vanilla |
| ½ t. salt | 1 ⅔ c. sugar |
| ½ stick margarine | 2 eggs, beaten |
| | ½ c. milk |

Combine ingredients and pour in greased casserole. Top with:

- | | |
|-------------------|--------------------------------|
| ½ c. brown sugar | ½ c. margarine melted |
| ½ c. flour | Bake at 350° about 30 minutes. |
| 1 c. chopped nuts | |

—Joyce Reeves

SWEET POTATO PUDDING

- | | |
|----------------------------|--------------------------|
| 2 c. mashed sweet potatoes | 1/8 t. cloves |
| ½ c. melted butter | ½ c. raisins |
| 1 c. sugar | ¼ c. coconut |
| 2 eggs | 1 c. evaporated milk |
| ¼ t. nutmeg | ½ c. coconut for topping |
| ¼ t. cinnamon | |

Blend potatoes, butter and sugar. Add eggs one at a time, beating after each. Add spices, raisins, coconut and milk. Mix thoroughly. Bake in buttered pan 35 minutes at 375°. Top with last of coconut and bake 10 minutes longer.

—Laura Murphy

BAKED RICE

- | | |
|-----------------------------|--------------------------------------|
| 1 ½ c. uncooked rice | 1 8-oz. pkg. sharp cheese,
grated |
| 2 c. cream of mushroom soup | 1 cup chopped nuts |
| 1 stick melted butter | |

Mix soup, cheese, and butter while rice is cooking. Drain rice and mix with soup mixture. Pour in casserole dish and sprinkle with chopped nuts. Bake at 350° for 30 minutes. Serves 12.

—Mrs. Joseph D. Bryant

BAKED RICE

- | | |
|----------------------------|---------------------------------|
| 1 med. onion, diced | 1 c. rice (raw and rinsed) |
| ¼ lb. margarine | Salt and pepper to taste |
| 1 c. beef broth (bouillon) | Dash of worcestershire
sauce |
| 1 c. beef consomme | |

Saute onion in margarine. Add bouillon, consomme, rice and other ingredients. Bake in covered casserole for about 1 hour in 375°-400°.

—Anna Rae Murray

RICE CASSEROLE

- | | |
|---|-----------------------------|
| 1 c. rice (uncooked) | |
| 1 can onion soup | 1 sm. can mushrooms, sliced |
| 1 can beef consomme or
bouillon soup (undiluted) | ½ stick butter or margarine |

Grease dish or casserole and add all ingredients mixed together. Bake 1 hour in 350° oven, uncovered, stirring every 15 minutes.

—Janice Butler

RICE WITH MUSHROOMS

- | | |
|-----------------------|-----------------------|
| 1 med. onion, chopped | 1 c. beef consomme |
| 1 c. rice | 1 c. sliced mushrooms |
| ½ stick butter | Salt to taste |

Melt butter and cook onions until clear. Put in casserole with rice, consomme, mushrooms (with juice) and salt. Cover and bake at 350° until rice is tender.

—Lottie Squires

MUSHROOMS AND RICE CASSEROLE

- | | |
|--------------------------|-------------------|
| 1 c. uncooked rice | 1 can onion soup |
| 1 can mushrooms | 2 c. hot water |
| 1 pkg. onion soup mix or | ½ stick margarine |

Grease casserole. Mix above ingredients in casserole. Bake at 300° for 1 hour. Stir well about 30 minutes after placing in oven.

—Lela M. Harrell

SQUASH CASSEROLE

- | | |
|--|--|
| 8 oz. sharp cheddar cheese | 1 ½ c. thick white sauce. Salt
and pepper to taste. |
| 1 qt. cooked squash | 2 eggs well beaten |
| 2 lg. onions — cook onions
and squash together
Drain well. Salt and pepper
to taste | |

Blend white sauce and eggs. Mix this with squash and onion mixture. Put a layer of squash mixture and a layer of grated cheese. Repeat this until casserole dish is filled. Put buttered bread crumbs over the top. Bake 45 minutes-1 hour in a 350° oven. This freezes well, but should be baked before freezing.

—Mrs. Jack P. Wells

SUMMER SQUASH CASSEROLE

Cut into cubes 2 lbs. (about 4 c.) squash	2 or 3 T. lemon juice
Grease pyrex dish	3 T. brown sugar
1 t. salt	1 t. grated lemon rind

Mix above and pour over squash. Dot with butter. Cover. Cook in 400° oven for 30 minutes. Remove cover, bake 10 minutes more. Add onion if desired.

—Rachel Barwick

SQUASH CASSEROLE

2 lbs. cooked squash	1 pkg. Pepperidge Farm's herb stuffing
1 medium onion	1 stick butter
1 grated carrot	
1 box sour cream	

Mix all ingredients and enough of herb stuffing to get good texture. Place in casserole dish and sprinkle more herb stuffing on top. Bake at 350° until done—about 1 hour.

—Betty Best

VEGETABLE CASSEROLE

1 qt. cooked squash, asparagus or broccoli	1 can cream of mushroom soup
1 medium onion	1 c. grated cheese
	½ c. crushed corn flakes

Put vegetables in casserole. Slice onion over top of vegetables. Spoon undiluted mushroom soup over vegetables. Sprinkle grated cheese over top of soup. Sprinkle top with corn flakes. Cook at 400° for 20-30 minutes.

—Betty Best

THREE-VEGETABLE CASSEROLE

Cook 1 pkg. chopped broccoli and 1 pkg. chopped spinach in 1 cup of water with 1 teaspoon of vinegar. Drain well. Add ½ teaspoon salt, ¼ teaspoon tarragon, ¼ teaspoon pepper and 1 can mushroom soup. Mix all ingredients and put in casserole. Place quartered tomato wedges on outside edge. Top with ½ cup grated cheese. Bake 325° for 30 minutes.

—Ann MacGill

Section X

APPENDIX

This appendix is a postscript with added advice

To make these recipes taste extra nice.

This table of measure will help you, we bet.

Can sizes are here — in case you forget.

We hope you will read it and approve

That the appendix we did not remove.

Equivalents and Sizes

WEIGHTS AND MEASURES

Pinch=Less than $\frac{1}{4}$ teaspoon	1 cup=8 ounces ($\frac{1}{2}$ pint)
1 tablespoon=3 teaspoons ($\frac{1}{2}$ ounce)	2 cup=1 pint (1 pound)
2 tablespoons=1 ounce ($\frac{1}{8}$ cup)	16 fluid ounces=2 cups (1 pint)
1 $\frac{1}{2}$ ounces (3 tablespoons)=1 jigger	4 cups=1 quart (32 ounces)
4 tablespoons= $\frac{1}{4}$ cup	2 pints (32 ounces)= 1 quart (2 pounds)
5 $\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	2 quarts= $\frac{1}{2}$ gallon
8 tablespoons= $\frac{1}{2}$ cup	4 quarts=1 gallon (8 pounds)
16 tablespoons=1 cup	8 quarts=1 peck (2 gallons)
	32 quarts=4 pecks (1 bushel)

CAN SIZES

Can Size	Weight	Cupfuls
6-ounce can	6 ounces	$\frac{3}{4}$ cup
8-ounce can	8 ounces	1 cup
12-ounce can	12 ounces	1 $\frac{1}{2}$ cups
No. 1 can	11 ounces	1 $\frac{1}{3}$ cups
No. 1 $\frac{1}{2}$ or 303 can	16 ounces	2 cups
No. 2 can	20 ounces	2 $\frac{1}{2}$ cups
No. 3 can	33 ounces	4 cups
No. 10 can	106 ounces	13 cups

OVEN TEMPERATURE CHART

Slow Oven	250° to 325°
Moderate Oven	325° to 375°
Hot Oven	400° to 450°
Very Hot Oven	450° to 550°

Equivalents and Sizes

MEAT SERVINGS

1 pound of meat with small amount of bone—serves 3

1 pound of meat with large amount of bone and fat—serves 2

1 pound of boneless meat—serves 4

SUBSTITUTIONS

Baking Powder	1 teaspoon = $\frac{1}{4}$ teaspoon soda plus $\frac{1}{2}$ teaspoon cream of tartar
Butter	1 cup = $\frac{7}{8}$ cup lard, plus salt
Chocolate	1 square = 3 tablespoons cocoa plus 1 teaspoon butter
Cocoa	3 tablespoons = 1 square chocolate, (omit 1 teaspoon butter)
Cornstarch	1 tablespoon = 2 tablespoons flour (for thickening)
Crumbs, Cracker	$\frac{3}{4}$ cup = 1 cup bread crumbs
Flour, All-Purpose, Sifted	1 cup = 1 cup plus 2 tablespoons sifted cake flour
Flour, Cake, Sifted	1 cup = 1 cup minus 2 tablespoons all-purpose flour
Flour, Self-Rising	1 cup all-purpose flour and $1\frac{1}{2}$ teaspoons baking powder
Milk, Fresh	1 cup = $\frac{1}{2}$ cup evaporated milk and $\frac{1}{2}$ cup water
Milk, Fresh	1 cup = 4 tablespoons powdered milk dissolved in 1 cup water
Milk, Sour	1 cup = 1 cup sweet milk plus 1 tablespoon lemon juice or vinegar
Sugar, granulated	1 cup = 1 cup light brown sugar, well-packed
Sugar, granulated	1 cup = 2 cups corn syrup (reduce required liquid)
Sugar, granulated	1 cup = $1\frac{1}{2}$ cups maple syrup (reduce required liquid)

EQUIVALENTS

Beans, green	1 pound	3 cups cut (uncooked)
Beans, dried	1 cup	$\frac{1}{2}$ pound
Bread	2 slices	1 cup crumbs
Butter	$\frac{1}{2}$ cup (8 tablespoons)	1 stick
Butter, packed solid	2 cups	1 pound
Carrots	7-9 carrots (2 cups cooked)	1 pound
Chocolate	1 square	1 ounce
Chocolate	1 square	3 to 4 tablespoons, grated
Cocoa	4 cups	1 pound
Coffee, ground	5 cups	40-50 servings, 1 pound
Cheese	4-4 $\frac{1}{2}$ cups	1 pound
Cheese, grated	1 cup	$\frac{1}{4}$ pound
Cheese, cream	3-ounce package	6 tablespoons
Cream, heavy	$\frac{1}{2}$ pint	2 cups whipped
Cucumbers	2 6-inch cucumbers	1 pound
Dates, pitted	2 cups	1 pound
Eggs	1	$\frac{1}{4}$ cup
Egg white	1	1 $\frac{1}{2}$ tablespoons
Egg yolk	1	1 tablespoon
Egg whites	4 to 6	$\frac{1}{2}$ cup
Egg yolks	6 to 7	$\frac{1}{2}$ cup
Flour, all-purpose, sifted	4 cups	1 pound
Flour, cake flour	4 $\frac{1}{2}$ -5 cups	1 pound
Graham cracker crumbs	11 crackers	1 cup, rolled fine
Lemon	1 juiced	2 to 3 tablespoons
Macaroni	1 cup	2 cups cooked
Meat, cooked and diced	2 cups	1 pound
Meat, crab	2 cups	1 pound
Marshmallows	16	$\frac{1}{4}$ pound
Milk, condensed	1 $\frac{1}{4}$ cups	14-ounce can
Milk, evaporated	$\frac{2}{3}$ cup	6-ounce can
Milk, evaporated	1 $\frac{2}{3}$ cups	14 $\frac{1}{2}$ ounce can
Noodles	1 cup raw	1 $\frac{1}{2}$ cups cooked
Nuts, shelled	2 cups coarsely chopped	$\frac{1}{2}$ pound
Orange	1 juiced	$\frac{1}{2}$ cup or 6 to 8 table- spoons
Peas, in pod	1 pound	1 to 1 $\frac{1}{2}$ cups shelled or 1 cup cooked
Potatoes, white	1 pound	2 to 5 medium, 2 to 3 cups cooked, mashed
Prunes	1 pound	4 cups cooked
Punch	4 quarts	About 40 punch cups
Raisins, seedless	3 cups	1 pound
Rice, raw	2 $\frac{1}{4}$ cups	1 pound
Rice	1 cup	About 3 cups cooked
Saccharin	$\frac{1}{4}$ grain	1 teaspoon sugar
Spinach	1 pound	2 to 2 $\frac{1}{2}$ quarts raw or 1 $\frac{1}{2}$ cups cooked
Sucaryl	1 tablet	1 teaspoon sugar
Sugar, granulated	2 cups	1 pound
Sugar, brown (firmly packed)	2 $\frac{1}{4}$ cups	1 pound (1 box)
Sugar, confectioners	3 to 3 $\frac{1}{2}$ cups	1 pound (1 box)
Tea, loose	1 pound	5 cups (about 155 teacup servings)

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